

Product code: 2949

TENUTA OLIM BAUDA, LE ROCCHETTE, BARBERA D'ASTI SUPERIORE, DOCG, PIEDMONT, ITALY, 2017



Producer Profile

Piedmont is almost as famous for truffles as it is wine, those elusive delectable delights that need to be rooted out from the depths of the forest, so scarce but so worth it. Much the same can be said for....

Olim Bauda, secluded and out of the way, down a long drive off the busy Via Prata, the path gently meanders continuously rising to finally reveal the family home through a grove of trees, or if you arrive in truffle season, more likely through a rolling mist. The estate is run by three siblings, Dino, Diana and Gianni who have devoted themselves to creating fresh, expressive Barbera d'Asti and clean, pure scintillating Gavi in the most delicate low interventionist way and without doubt they are worth all the trouble you might encounter to enjoy them.

Viticulture

Working organically in the vineyards since 2019 with the aim of certified organic wines for the 2022 vintage. Sustainable agricultural practices, following the rules for integrated farming which prohibit the use of herbicides. Rigorous green harvesting and bunch selection in the vineyards ensure that only perfectly ripe fruit is harvested.

Winemaking

The harvest in Bauda vineyard takes place in the first week of October and grape selection is by hand. Immediately after having been harvested, the grape is pressed in the Estate cellar and then poured into stainless steel vats. Maceration along with alcoholic fermentation lasts 12 days. Subsequently, wine is placed into 25-HL French oak barrels (Allier) where it is left to age for 18 months. After a further 6-month bottle refinement, wine is ready to be released to the market.

Tasting Note

Garnet red with purple hues. On the nose it shows complex, subtle, deep aromas with well balanced notes of ripened fruit, plum, cocoa and spice. To the palate is soft and harmonious, well structured and properly alcoholic with sweet and fine-grained tannins that give the wine proper fullness. It has a persistent and enticing close.

Food Matching

Roast Beef, fillet steak and medium aged cheeses.

Technical Details

Varieties:

Barbera 100%

ABV: 15.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: French 25hl

% wine oaked: 100

% new oak: None