

# Tenuta Olim Bauda, Le Rocchette, Barbera d'Asti Superiore, DOCG, Piedmont, Italy, 2019



CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO.10308/2013



## 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

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 grapes are pressed in the estate cellar and then transferred into stainless steel vats. Maceration along with alcoholic fermentation lasts 12 days. The wine is then aged in 25-HL French oak barrels (Allier) for 18 months.

## Winemaking

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## Technical Details

### Varieties:

Barbera 100%

ABV: 15.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

Time: 18 Months

Type: French 25hl

% wine oaked: 100

## 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.

% new oak: None