



Tenuta Olim Bauda, Centive, Moscato d'Asti DOCG, Piedmont, Italy, 2022

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

After being left with skins for a few hours at low temperature, the must is separated. After clarification and a first filtering, the must is left to macerate at low temperature in small stainless steel autoclaves. During fermentation the foam is removed. To stop fermentation, the must is cooled and before bottling it undergoes micro filtering again. Bottling is carried out in November, two months after harvest.

Tasting Note

This has a characteristic straw colour. Its intense bouquet is aromatic and shows golden apple, pineapple and honey aromas. To the palate it is fresh and fragrant, as sweetness and acidity are properly balanced. The fine mousse makes it slightly creamy, with an elegant and persistent finish.

Food Matching

Fruit salads, nuts, creme brulee.



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

Product code: 2953

Technical Details

Varieties:

Moscato 100%



ABV: 5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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