



Tenuta Olim Bauda, Chardonnay DOC, I Boschi, 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

The grapes come from Olim Bauda's 'Boschi' (The Forests) vineyards located in the area north of Nizza Monferrato.

WINEMAKING

The selection of the Chardonnay grapes generally takes place in the first week of September. That same evening the grapes are pressed, as is their tradition, in the estate cellar and the must is placed in stainless steel vats at a temperature of 8° C for a few days. It is then racked for fermentation to begin, a small percentage is fermented in French oak barriques, while the remainder remains in steel vats. After a few months of ageing on the lees with regular batonnages, bottling takes place in June/July.

TASTING NOTE

This has a fragrant and pleasant bouquet with fine hints of citrus, pineapple, and melon, softened by a subtle hazelnut and buttery note. Deep straw yellow in colour, it offers a sapid and elegant palate with excellent structure—rich, fresh, and persistent.

FOOD MATCHING

Try it with tajarin piemontese or with white truffle, raw scampi, pizza with buffalo mozzarella or even apple glara.



Product code: 5805

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 1 Year

Type: French Oak 225 Litre Barrique

% wine oaked: 50

% new oak: 20

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