



Product code: 2946

Tenuta Olim Bauda, Gavi, DOCG, Piedmont, Italy, 2020



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

Grape are destemmed and pressed. The must is poured into stainless steel vats, where it undergoes maceration along with skins at a temperature of 12°C for few hours. After skin separation, alcoholic fermentation begins and goes on for about 15 days at a temperature of 15-16°C; this temperature is needed to preserve the wine's delicate flavour. Later on, a refinement takes place in stainless steel vats until February after the harvest.

Technical Details

Varieties:

Cortese 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

No oak aging

Tasting Note

This beautifully simple and elegant Gavi from Olim Bauda boasts a stunning bouquet of floral notes and soft citrus fruits. A fresh and dry white wine, the crisp floral notes, with hints of underlying minerality lead through to a piercingly pure finish.

Food Matching

Light cheeses, fish and chicken. Asparagus risotto.