

Tenuta Olim Bauda, Nebbiolo d'Alba, DOC, San Pietro, Italy, 2019

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

Temperature controlled fermentations in stainless steel then matured in large French oak barrels.

Tasting Note

The typical ruby red colour of Nebbiolo. Ample and complex. The sensations are floral, with notes of fresh and withered rose and violet, wild strawberries, raspberries and cherry jam, spice, chocolate, cloves, black pepper and nutmeg. This is a wine warmed by alcohol, presenting finely marked tannins that are smooth, but with tart and acidic notes.

Food Matching

Beef tenderloin, roast turkey and pork sausage.



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Product code: 2365

Technical Details

Varieties:

Nebbiolo 100%



ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: 25 Hectolitre Barrels

% wine oaked: 100

% new oak: None

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