

Product code: 2951

TENUTA OLIM BAUDA, NIZZA, DOCG RISERVA, PIEDMONT, ITALY, 2017



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 Nizza vineyard is located in Incisa Scapaccino at the winery. It's yield is less than 45hl per hectare. Sustainable agricultural practices, following the rules for integrated farming which prohibits the use of chemical weed killers and limits treatment. They work the vineyard organically and are in conversion to organic certification.

Winemaking

Grapes from the Nizza vineyard are selected by hand between the first and second weeks of October. That same evening they are pressed and go into stainless steel vats to undergo temperature controlled fermentation. After the first fermentation is completed, juice is poured into French oak barrels (Botti 25HL) and left there for refinement for 30 months.

Tasting Note

The wine is only produced in really excellent years. Deep purple. The nose is rich and complex perfumed with red berry fruits that are peculiar to this grape variety. The palate is firm and full but balanced, and the finish is persistent and enticing.

Food Matching

Perfect with roasts and stews

Technical Details

Varieties:

Barbera 100%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 30 Months

Type: French 25hl

% wine oaked: 100

% new oak: 30