



Tenuta Olim Bauda

Barbera d'Asti DOCG "La Villa"

Grape variety: 100% Barbera

Vineyard: The yield per hectare rarely exceeds 6.0 tonnes, but the annual climatic differences can influence this considerably.

Tasting notes: accentuated, bright ruby red colour accompanied by a bouquet with a nicely vinous and intense finesse, featuring pleasant scents of cherry and fruits of the forest. The palate is full of body, with a pleasant and lingering finish.

Vinification: the grapes are usually selected, entirely by hand, at the end of September or in the first week of October. The freshly harvested grapes are crushed that same evening and transferred into stainless steel tanks for alcoholic fermentation. The fermentation temperature is assisted at all times and never exceeds 28°C. The wine continues to age in these steel tanks until it is bottled, and then ages in the bottle for several months.



This is one of the first wines that we made when we first embarked on our adventure. A young wine which sees no wood but reaches an exceptional level of quality. Try it with a salami sandwich, a pizza, a plate of tajarin with ragout, or traditional Piedmontese mixed boiled meats. It's my favourite wine for a barbecue with friends. Gianni