



Tenuta
Olim Bauda

Monferrato DOC Rosso “Trigo”



Grape varieties: Barbera, Freisa and Nebbiolo

Vinification: the grapes are usually selected, exclusively by hand like all our grapes, between the last week in September and the first in October. The freshly harvested grapes are crushed in the Estate's cellar and transferred into stainless steel tanks for alcoholic fermentation and maceration on skins. The wine is then transferred to an oak barrel, where it spends 18 months ageing. After ageing in the bottle, the wine is ready for release for sale.

Tasting notes: Slightly dark and very dense colour. Bouquet: fruity, with plums, currants, blackberry sorbet and elderberry.

Palate: dry, with tannins sustained by a discreet acidity, scents of fruit identical to those in the bouquet, notes of dried mint and cocoa powder. Pair with lamb and goat, and with mature goat's milk cheeses.

Service: at a temperature of 18° C, in a large glass, allowing it to open up properly and express its serious personality.

A wine born of the necessity to use the grapes grown in vineyards that are too small for the production of a wine made 100% from the same variety. Three grape varieties that, vinified all together, give us just one barrel a year. You'll be pleasantly surprised, I promise you. Dino