



*Tenuta  
Olim Bauda*

## Nebbiolo d'Alba DOC "San Pietro"

**Grape variety:** 100% Nebbiolo

**Vinification:** the grapes are usually selected, exclusively by hand like all our grapes, in the first week 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 with a capacity of 25 HL, where it spends 18 months ageing. After ageing in the bottle, the wine is ready for release for sale.

**Tasting notes:** The typical dull 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.

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

*The desire to take up the challenge offered by this grape variety pushed me into the Roero, to seek a vineyard suitable for a wine typical of this grape but also flexible. Dino*

