



Tenuta dal 1961
Olim Bauda®

Barbera d'Asti DOCG "La Villa"

Variety: Barbera 100%.

Vineyard: One of Piedmont's most representative grape varieties, accounting for 30 percent of the regional vineyard area. Generally the yield per hectare does not exceed 60 quintals, a figure strongly influenced by the climatic differences of each vintage.

Vinification: Grape selection generally takes place in late September or the first week of October and is conducted entirely by hand. The grapes are pressed the same evening and placed in stainless steel vats for alcoholic fermentation with an assisted temperature not exceeding 28°C. Maturation of the wine continues in the stainless steel vats until bottling and subsequent aging in the bottle, which lasts for several months.

Pairings: Try it with vitello tonnato, tagliatelle with Robiola di Roccaverano and squash blossoms or Mediterranean-style frogfish.

NOSE

The nose has good finesse, vinous and intense with pleasant hints of cherry and berries.

VIEW

Accentuated and vivid ruby red color with violet hues typical of a young, fragrant Barbera.

MOUTH

In the mouth it is full-bodied, fresh, pleasant and long in the finish.



"A young wine without barrel aging but of exceptional quality. Try it with a salami sandwich, a pizza, a nice plate of tajarin with meat sauce or a mixed boiled meat. It is my favorite wine for a good barbecue with friends."

Gianni