



Tenuta dal 1961
Olim Bauda®

Nizza DOCG Riserva BAUDA

Variety: Barbera 100%.

Vineyard: The grapes come from our historic vineyard at the Estate in Incisa Scapaccino, planted in 1961.

Vinification: After hand selection, the grapes are crushed within hours of harvest and placed in temperature-controlled stainless steel vats. After alcoholic fermentation is finished and maceration with the skins, the wine is raked several times and then introduced into French oak barrels for aging for about 30 months. This is followed by bottle aging, which continues for at least 1 year.

Pairings: Try it with stracotto al Barbera, rabbit with chestnuts or agnolotti with roast sauce.



NOSE

Intense and complex aroma of red fruit typical of the grape variety. On the nose in addition to cherry notes also spicy notes of cloves.

VIEW

Purple-red color with garnet hues.

MOUNTH

The taste is firm, full but balanced with a long and pleasant finish. Perfectly balanced between tannin and acidity.

“Only in the best vintages do we select a few rows of our Nizza vineyards for the Bauda Reserve, to dedicate the best of our Earth and the most of our experience.”

Dino