



Tenuta
Olim Bauda dal 1961®

Nizza DOCG Riserva

Variety: Barbera 100%.

Vineyard: Grapes come from our historic vineyard at the Estate in Incisa Scapaccino, planted in 1961. By specification, the grape yield must be less than 70 quintals per hectare.

Vinification: After hand-selection of the grapes between the first and second week of October, the grapes are crushed the same evening of harvest and placed in temperature-controlled stainless steel vats. After alcoholic fermentation is finished, the wine is introduced into 25HL French oak barrels for aging for about 30 months. After bottling, the wine begins bottle aging.

Pairings: Try it with Tajarin with white truffle, fried porcini mushrooms or with braised meat



NOSE

With an intense and complex aroma of red fruit typical of the grape variety, the bouquet gives memories of blackberries, cherries and a delicate hint of wood.

VIEW

Deep purple-red color.

MOUTH

The taste is firm, full but balanced with a long and pleasant finish.

“A wine born of the pride of producers in the Nizza area who have fought together to establish a super appellation for the beloved grape variety that is the star of these hills. If you have the chance, try a bottle from a vintage older than 6/7 years...only then will you have the experience of how much elegance and complexity this varietal can develop. It does not fear comparison with the greatest Piedmontese wines, it just needs its “place” next to the food it deserves.”

Dino