



## TENUTA OLIM BAUDA

La Villa Barbera d'Asti  
2022

**\$29.95**

\* Suggested retail price

*Tenuta dal 1961*  
**Olim Bauda**

Product code	14735235
Licensee price	\$26.05
Format	6x750ml
Listing type	Private import
Status	Unavailable
Type of product	Still wine
Country	Italy
Regulated designation	Denominazione di origine controllata e garantita (DOCG)
Region	Piedmont
Varietal(s)	Barbera 100 %
Colour	Red
Sugar content	4.8
Closure type	Cork

### ABOUT THIS WINERY

Respect for the land and in-depth knowledge of the territory, with attention to and passion for our work, become an art form devoted to growing vines and maturing their fruits in our glasses.

Barbera d'Asti, Nizza Docg, Cortese, Grignolino and Moscato d'Asti are mainly the wines that fascinate us and which we enjoy making.

We have chosen to live where our family originated, dedicating our lives to the vineyards, and paying attention to details,

### TASTING NOTES

Accentuated and vivid ruby red color with violet hues typical of a young, fragrant Barbera. The nose has good finesse, vinous and intense with pleasant hints of cherry and berries. In the mouth it is full-bodied, fresh, pleasant and long in the finish.

### PRODUCTION NOTES

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.



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