

FABIO OBERTO



Barbera d'Alba DOC



- The story begins after Fabio's grandfather passed away. Fabio's father, Andrea, returned to the land, leaving his career, to take care of the **family's vineyards (3 ha) in La Morra**, one of the principal towns of the famed **Barolo** zone of production.
- In 1978, the family started bottling their wines rather than selling to the local cantina sociale. Gradually the production expanded from the Barolo to include 18 hectares of owned and rented vineyards - Dolcetto, Barbera
- Fabio Oberto 'La Collina di Dioniso', the new business of Fabio after 22 years working with the father, gives continuity to the family's vision of **making wine true to the great terroir of the area**, shared by farmers with same ideals, ambitions and values.

Varietal: 100% Barbera

Appellation: Barbera DOC

Production Zone: La Morra, Piedmont; altitude 280 mt a.s.l.

Soil: Calcareous marl

Vinification: Hand harvested. Fermentation with own natural yeasts in stainless steel tanks. Frequent yet careful pumpovers followed by a medium-lengthy maceration on the skins for 180 hours. After racking, malolactic fermentation is allowed in the cellar.

Maturation: 12 months in big Slavonian oak barrels with further refinement in bottle before release.

The Barbera grape made its first appearance in the Langhe region at the turn of the last century, soon after the reconstruction of the vineyards after the phylloxera epidemic. Barbera well adapted to this environment and to its particular soil components.



- *Intense ruby-red turning to light purple hue. The nose shows oaky notes well-integrated with hints of plum and cherry. Warm sensations in mouth thanks to its high alcohol content, with rich toasty notes of ripe fruit and jam.*
- *It pairs well with filled pasta and red meat, but also with duck, goose and game birds.*

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