

FABIO OBERTO



## Barolo Brunate DOCG



- 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% Nebbiolo

**Appellation:** Barolo DOCG

**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.

**Maturation:** 24 months in big Slavonian oak barrels, then 4-6 months in stainless steel tank. Refinement in bottle for at least 6 months

This Barolo is made from 100% Nebbiolo grapes from vines that are 65-70 years old from the Brunate Cru in La Morra area.



- *Ruby red with garnet hues. Its alcoholic strength stands out in an abundant formation of church windows and tears. The characteristics of this grape variety include a rich and lingering bouquet, amplified by elegant sensations reminiscent of black cherry and delicate floral nuances. With time, estery sensations develop with hints recalling resin and sweet spices.*
- *The best pairing for this Barolo is with roasts and game.*

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