

FABIO OBERTO



Barolo 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. Frequent yet careful pumpovers followed by maceration on the skins

Maturation: 24 months in big Slavonian oak barrels with further refinement in bottle before release.

A classy Barolo from one of the best areas in the appellation from vines that are 55-60 years old.



- *Intense ruby-red turning to light purple hue. Amazingly perfumed with rose petal and dark fruits. Full body, solid core of ripe and cool fruit, and fine tannins. Long finish.*
- *It pairs well with filled pasta and red meat, but also with duck, goose and game birds.*

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