

FABIO OBERTO



## Barolo Riserva 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 Riserva 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 6 months in stainless steel tank. Barolo Riserva can be sold after 5 years from the harvest.

A classy Barolo from one of the best areas in the appellation from vines that are 65-70 years old.



OLD VINES



SUSTAINABLE

- *Beautiful ruby red color, never too intense, but very stable over time. The bouquet is rich, spacious and quite lingering. It recalls fresh fruit, small fruit in particular, inner-mouth spiciness, mountain hay and autumn leaves. Excellent structure; balanced tannicity and acidity extremely pleasing, just like the great wines with long ageing.*
- *Barolo Riserva pairs well with red meats, aged cheeses and game.*

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