

FABIO OBERTO



Barolo Serralunga 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 Serralunga Cru in La Morra area.



OLD VINES



SUSTAINABLE

- *Ruby red with garnet hues. Bouquet is very rich, intense and lingering. Sensations of great vinosity trade-off with notes of ripe fruit, hardwood, spices and licorice. Great inner-mouth warmth; acidity and tannicity always stand out but tend towards sweet. Very long, lingering aromatic finish.*
- *The best pairing for this Barolo is with roasts and game.*

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