

# Tenuta Olim Bauda dal 1961 ®

Respect for the land and in-depth knowledge of the territory, with attention to and passion for our work, become an art form devoted to growing vines and maturing their fruits in our glasses.

Barbera d'Asti, Nizza Docg, Cortese, Grignolino and Moscato d'Asti are mainly the wines that fascinate us and which we enjoy making.

We have chosen to live where our family originated, dedicating our lives to the vineyards, and paying attention to details, respecting the pace and the behaviour of nature around us.

Dino, Diana and Gianni Bertolino



## The Vineyards

Our vineyards are located in five different Municipalities, each of which has a different type of soil, specific for each grape variety planted. The soils in this area usually consist of clayey-sandy marl of marine origin, with a fair amount of lime. The percentages of the main components change in every vineyard and there can be more or less sandy veins or chalk veins even on the same hill. This is the reason why the same grape variety, planted in different areas, can sometimes give different results, even when the grapes are vinified by the same producer, using the same technique and procedure. Knowledge of the land is essential, in order to choose the right root stocks when we plant a vineyard, but also to choose the best cultivation and vinification techniques.

**“Being winemakers is more than merely a profession. It takes patience, love of the land, skill in the creation of wines and an ability to relate to colleagues and customers. We never work alone, but as part of a system.”**

## **Gavi del Comune di Gavi DOCG, 2016**

**Grape variety:** 100% Cortese Vineyard: the grapes come from vineyards in the area where this vine is traditionally grown, at an altitude of about 300 metres above sea level. Soil: marly clay.

**Tasting notes:** pale straw yellow colour. Fine bouquet with nice intensity and persistence, offering slightly floral notes, with a fresh, graceful and well-structured palate.

*“In my opinion, Cortese is one of Piedmont’s best white wines. In the past, people used to say that this was a place for reds... I’m sorry, but I don’t agree! Whites can reach levels of excellence too. Try opening a bottle after three or four years and you’ll be surprised... A dry white wine with citrus notes, hawthorn and aromatic herbs. My favourite with asparagus risotto...”* Gianni

## **Barbera d’Asti DOCG “La Villa”, 2015**

**Grape variety:** 100% Barbera

**Vineyard:** The yield per hectare rarely exceeds 6.0 tonnes, but the annual climatic differences can influence this considerably.

**Tasting notes:** accentuated, bright ruby red colour accompanied by a bouquet with a nicely vinous and intense finesse, featuring pleasant scents of cherry and fruits of the forest. The palate is full of body, with a pleasant and lingering finish.

*“This is one of the first wines that we made when we first embarked on our adventure. A young wine which sees no wood but reaches an exceptional level of quality. Try it with a salami sandwich, a pizza, a plate of tajarin with ragout, or traditional Piedmontese mixed boiled meats. It’s my favourite wine for a barbecue with friends.”* Gianni

## **Barbera d'Asti DOCG Superiore "Le Rocchette", 2013**

**Grape variety:** 100% Barbera

**Vineyard:** The yield per hectare never exceeds 5.0-6.0 tonnes, depending on the year.

**Tasting notes:** purplish red colour with purplish highlights, and a complex, fine, intense and pleasant bouquet. Harmonious scents of ripe fruit, plum, cocoa and spices. Smooth and graceful on the palate, with a good structure, just the right alcohol content, and with fine, sweet tannins that convey a nice fullness. The finish is lingering and persistent.

*"Always a delicious and very elegant wine. There is a little more sand in the soil compared to the Barbera vineyards which give us the other two wines. The result? Italian newspaper, La Repubblica, has described it as "Velvety, spicy, immediate but by no means average, this is the Barbera for everyone". And it's my favourite." Diana*

## **Barbera d'Asti Superiore Nizza DOCG, 2013**

**Grape variety:** 100% Barbera

**Vineyard:** our "Nizza" vineyard is at the winery, in Incisa Scapaccino. In compliance with regulations, the yield per hectare must be below 7.0 tonnes, equivalent to 49 hectolitres of wine, but the annual climatic differences can influence this considerably.

**Tasting notes:** purplish red colour with an intense and complex bouquet of red fruit typical of the variety. Full and decisive on the palate, but nicely balanced, with a pleasant, lingering finish.

Born with the 2000 vintage, the "Nizza" subzone comprises 18 small towns in the Monferrato district, and the wine that bears this name has to be made with grapes grown in suitable vineyards within this area, with approved exposure to the sun. In 2014, the new appellation, NIZZA Docg, was acknowledged.

*"NIZZA DOCG. A wine which is the pride and joy of the producers in the Nizza area, who have fought together to gain recognition of a super appellation for the beloved grape variety that graces these hills. If you have the opportunity, try a bottle of a vintage that is at least six or seven years old... only in this way will you be able to experience all the elegance and complexity that this grape variety can develop. It stands up beautifully to the greatest Piedmontese wines, requiring nothing more than a place next to the food it deserves." Dino*

## **Moscato d'Asti DOCG “Pian Centive”**

**Grape variety:** 100% Moscato.

**Harvesting period:** The grapes are usually selected between the first and second week in September. It is definitely our best Moscato vineyard.

**Tasting notes:** pale straw yellow colour. The intense bouquet is typically aromatic, conveying sensations of Golden Delicious apples, pineapple and honey- Its fresh and fragrant palate results partly from the perfect balance between sweetness and acidity. The fine development of carbon dioxide makes it delicately creamy and gives it a persistent and elegant finish.

**Vinification:** after spending a few hours on skins at a very low temperature, the must is drawn off. It ferments at a low temperature in small stainless steel autoclaves. The prise de mousse takes place during fermentation. The must is cooled and micro-filtered for bottling, which takes place in November, just two months after harvesting.

*“The perfect bottle for two... a glass each and a third to fight over...”* Elisabetta