



WINEMAKER

Andrea Oberto

FARMING

Sustainable

VARIETALS

Nebbiolo

FEATURES

Bottle, Cork

ABV

14%

AVAILABLE SIZES (L)

0.750



Andrea Oberto

Barolo

ITALY, PIEDMONT, LA MORRA & BAROLO



RED



WINERY OVERVIEW

The Andrea Oberto winery has humble origins. Farming began in 1959 when the Oberto family bought a farmhouse in La Morra, Piedmont. At the time, the farmers couldn't survive by growing only vineyards, so they earned a living growing peaches and grapes and by raising cows. The children took part in the family business from when they were teenagers to help with the farm. However, when they became adults, they often had to leave home to look for work elsewhere because there wasn't enough work for everyone in the family business.

Looking for other work, Andrea, a second-generation family member, left La Morra to start working for a big company as a truck driver. In 1978, Andrea's father died unexpectedly, so he inherited the family land and came home to manage the farm. Andrea left his job at the big company to dedicate the rest of his life to the vineyards he had worked in for so many years prior to moving away from La Morra.

Over the years, the demand for high quality wine increased and this encouraged many farmers like Andrea to focus solely on growing grapes. By devoting his time and energy to the vines, Andrea transformed a small farm into a wine company with ~40 acres and a wine brand now sold all over the world.

The bottle denominations are prestigious and typical of the area: Dolcetto, Barbera, Langhe Nebbiolo and Barolo. Andrea's two cru Barolos are Barolo Albarella and Barolo Rocche dell'Annunziata.

VINEYARD

100% Nebbiolo from 3 vineyards in La Morra

TERROIR

Calcareous and clay soils

VITICULTURE

Vineyard size is 3.2 ha overall with a south-west exposure. Training system is classic Guyot method with medium-short trimming.

VINIFICATION

Manual harvesting of the ripe grapes in 20-kg perforated crates through a careful selection of the bunches; transfer in cellar, grape crushing and destemming within hours; thermo-controlled fermentation at around 32 °C, with frequent, soft pumpovers. Long maceration (about 300 hours); racking in wood casks, where the natural malolactic fermentation takes place.

AGING

24 months in oak barrels and barriques, 6 months in bottle

TASTING NOTES

Intense and bright garnet-red in color. Fruity aroma enhanced by a lively acidity with notes of leather and graphite evolving over time. Complex in mouth, with polished tannins, evident fruity flavor and firm structure in perfect balance. Long-lasting finish.