



#### WINEMAKER

Andrea Oberto

#### FARMING

Sustainable

#### VARIETALS

Dolcetto

#### FEATURES

Bottle, Cork

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750



## Andrea Oberto Dolcetto d'Alba

ITALY, PIEDMONT, 4 VINEYARDS IN LA MORRA



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% Dolcetto from 2 vineyard sites in La Morra.

### TERROIR

Calcareous and clay soil

### VITICULTURE

Vineyard size is 1.5 ha with a southwest 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 28 °C, with frequent pumpovers. Short maceration (about 100 hours); racking in stainless steel vats, where the must is thermo-controlled; in the vats the alcoholic fermentation comes to an end and the natural malolactic one takes place.

### AGING

8 months in stainless steel vats

### TASTING NOTES

Deep ruby red in color with bright violet nuances. Light vegetal aroma recalling green wood and red berries. The wine is very pleasant and drinkable, thanks to its lively acidity, long-lasting flavors that match the aromas, and a finish reminiscent of sweet almonds.

