



WINEMAKER

Andrea Oberto

FARMING

Sustainable

VARIETALS

Barbera

FEATURES

Bottle, Cork

ABV

14%

AVAILABLE SIZES (L)

0.750



Andrea Oberto Barbera d'Alba

ITALY, PIEDMONT, 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% Barbera from La Morra. Vines are trained classic guyot with medium-short pruning.

TERROIR

Calcareous and clay soils. Southwest-facing vineyards.

VITICULTURE

Vineyard size is 6.3 ha overall with a south-west exposure. The 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. Medium-long maceration (about 180 hours); racking in stainless steel vats, where the wine is thermo-controlled and the natural malolactic fermentation takes place.

AGING

Aged for 4 months in second passage wood

TASTING NOTES

Deep ruby color with violet reflections softened by aging in barrique. On the nose, the wood is integrated with hints of plum and cherry in alcohol; in the mouth it is warm with a good alcohol content, with toasted notes of ripe fruit and jam. The typical varietal acidity gives a long and mineral finish

