

RED WINE

# Barolo DOCG

Azienda Agricola  
ANDREA OBERTO

**Grape:** 100% Nebbiolo

**Growing area:** 3 vineyard in La Morra

**Vineyard size:** 1,1 Ha

**Vineyard density:** 4.200 vines/Ha

**Aspect:** southeast

**Soil:** clay and limestone

**Training system:** Classic Guyot method with medium-short pruning

**Vineyard yield:** 1,2 Kg of Grape/Vines (by thinning)

**Maturation:** 24 months in oak wood barrels and barriques, 6 months in bottle

**Annual production:** around 16.000

**Tasting notes:** intense, still-bright garnet-red in colour. Fruit aromas underscored by a lively acidity integrated with notes of tar, tanned leather, and graphite evolving with the passing of time. Complex in mouth, with polished tannins, fresh fruit and firm structure in perfect balance. Long-lingering finish

**Service:** Store horizontally, and uncork at least one hour before serving. Best enjoyed at 18° C

**Pairings:** excellent with roasts and wild game, dishes with truffle and aged cheeses

**JAMESSUCKLING.COM** 

Andrea Oberto Barolo del Comune di La Morra 2017  
score 93



  
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