

ERBALUNA Barolo

Vintage: 2006
Appellation: Barolo DOCG, Piedmont, Italy
Varietals: 100% Nebbiolo
Winemaker: Severino Oberto
Certificate:

Grapes and facilities have been certified by USDA Accredited ICEA—Istituto per la Certificazione Etica ed Ambientale (Italy) and are compliant with the National Organic Program of the U.S. Department of Agriculture.



Notes: Barolo—king of wines and wine of kings—is produced south of Alba, Piedmont, in the Barolo DOCG. Made from 100% Nebbiolo, Italy’s most renowned red grape, this wine is richly flavored and complex. Aged in Slovenian oak barrels for over 24 months. Aromas and flavors of violets, fig, leather, cherry and pepper are present. Complex layers of oak, tar, chocolate and spice are interwoven, with supple and firm tannins. The finish is long and intriguing. Suitable for cellaring. Pair with roasted meats or risotto with truffle oil.

History: Erbaluna farm was established, towards the end of the 1800s, by Sisto Oberto, grandfather of the present winemaker, and handed down from father to son. In the mid '80s, Severino and Andrea decided to renovate their farm. Their father Sisto served as a link between traditional and modern methods. They opted for organic farming which enabled them to maintain close contact with the land which seemed lost during the last decades. They gradually bought more neighboring vineyards which were converted organic. In the wine cellar you can admire bottles of Barolo wine dating back to the 1920s, together with a collection of annual bottles preserved since 1958, and a diploma awarding the Barolo wines for the years 1927, 1928, 1929, 1930, showing decades of tradition along with a pursuit for quality. Estate bottled. Suitable for aging.



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