

ERBALUNA

Nebbiolo

Vintage: 2008
Appellation: Langhe DOC, 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 and are compliant with the National Organic Program (NOP) of the U.S. Department of Agriculture.



Notes: This 100 % Nebbiolo was aged in Slovenian oak for a period of 18-24 months. Nebbiolo, one of Italy’s most renowned red grape varieties makes intriguing, intense and dramatic reds. On the nose, violet and licorice notes are present and then echoed on the palate in addition to flavors of mocha, fig, and prune. The wine is strong, yet soft and a subtle expression of milk chocolate and lavender is present on the long and layered finish. Suitable for aging. Great with roasted meats, or wild mushroom risotto.

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.

Accolades: **Silver Medal**—2007 San Francisco International Wine Competition



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