FABIO OBERTO

Barbaresco DOCG

Elegant garnet red with aromas of rose, cherry, licorice, and subtle spice, Fabio Oberto Barbaresco DOCG 2020 shows refined structure, firm tannins, and a long, mineral finish; perfect alongside Piedmontese pasta, braised meats, truffle dishes, roasted game, mushroom risotto, or aged cheeses.



Vine: Nebbiolo
Denomination: Barbaresco
Classification: DOCG
Country/Region: Piedmont
Alcohol content: 14.0
Residual sugar: < 2 g/L

% Grapes/Vine: 100% Nebbiolo
Soil: Calcareous clay with layers of marl
Exposure: South and southwest-facing slopes
Agricultural method: conventional
Year of planting: 1975
Harvest date: Early to mid-October
Type of harvest: by hand in crates

Aging: Aged in Oak
Age of barrels: New to 5yr old barrels
Barrel type: Large barrel
Type of wood: Oak and some Slavonian oak
Time in wood: 18 months
Minimum time in bottle: 6 months