

TUTTO



OLEK BONDONIO

Barbaresco, Piemonte

Olek Bondonio's in an old farmhouse named 'La Berchialla' which sits amongst Barbaresco's most famous crus and has been in his family for 200 years.

He used to visit the farmhouse each summer, studying the vineyard workers with intent. A seed was sown and after conquering Italy as a snowboarder, he turned his mind to wine, working in the Langhe and also abroad before returning home to look after the family's vineyards.

Olek is lucky enough to work with some of the very best sites in Piemonte and does everything he can to make sure each wine speaks of this wonderful place.

Vineyard work is fantastic, with a real attention to detail borne from doing everything himself, while his winemaking exhibits a patience beyond his years.

The resulting wines are pure, old-fashioned expressions of Piemonte's many wonderful grapes.

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BARBARESCO RONCAGLIETTE
2017

Nebbiolo made from grapes grown in Olek's front yard, a small parcel his family planted around fifty years ago in one of Barbaresco's most famous crus, Roncagliette. The site is exposed full south and its firm clay-limestone soils lend the Nebbiolo from here power and finesse. This is macerated on the skins for two months before being pressed off to old botti for a couple of years. A wine of incredible complexity, power and poise where every little thing seems to be in place.