

TUTTO



OLEK BONDONIO

Barbaresco, Piemonte

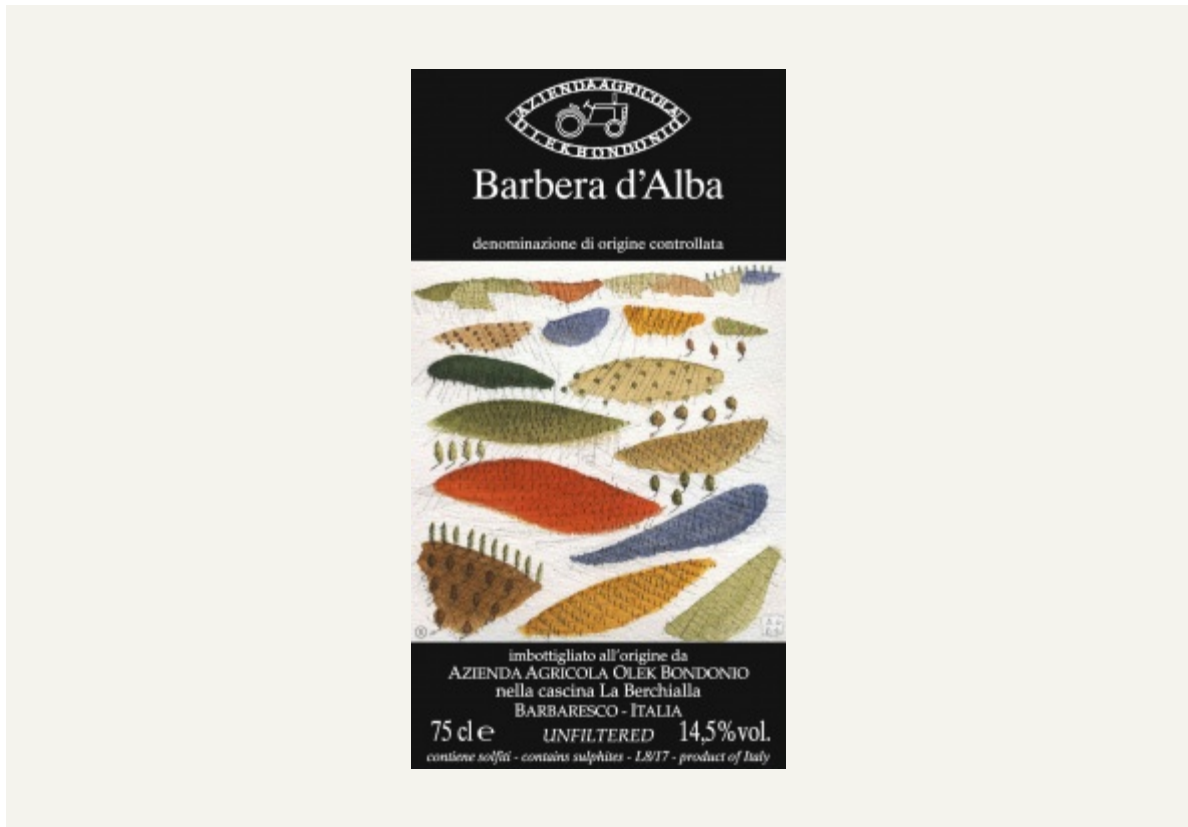
Olek Bondonio has become one of the most sought after names in Barbaresco.

Olek grew up in the family's farmhouse, 'La Berchialla', which sits amongst Barbaresco's most famous crus and has been in his family for several centuries. After conquering Italy as a professional 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 Piedmont and does everything he can to make sure each wine speaks of this wonderful place. Today he farms close to seven hectares of vines, split up between Barbaresco's Roncaglette and Staderi crus as well as parcels in Altavilla, Neive and Catagnole delle Lanze, and a famous vineyard high in the hills above Alba. Most recently, he has rented a small parcel of old vines in Verduno, from which he will produce his first Barolo, 'San Lorenzo'.

In the vines, Olek works organically and with a real hands on approach, whilst in the cantina he works without fuss, exhibiting a patience beyond his years. The results are pure, deep and decidedly old-school expressions of Piedmont's local grapes.

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BARBERA D'ALBA
2022

Barbera from forty to eighty year old vines in his Altavilla vineyard, high in the hills above the city of Alba. It spent about a month on the skins, before being pressed off to botti for a year of rest. This is a Barbera of rare depth and complexity, with dense, brambly fruit and a welcome freshness thanks to the hallmark acidity for which the grape is so well known.