

TUTTO



OLEK BONDONIO

Barbaresco, Piemonte

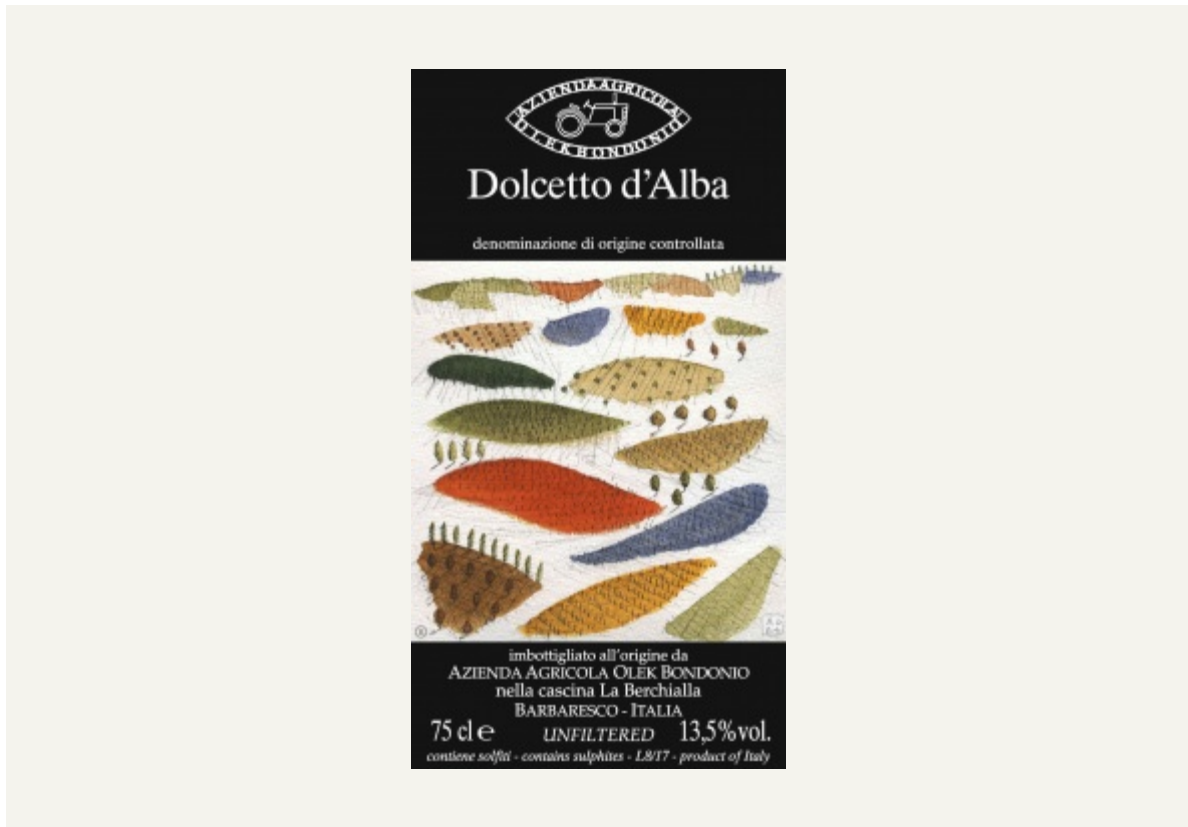
Olek Bondonio has become one of the most sought after names in Barbaresco.

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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DOLCETTO D'ALBA
2022

Dolcetto from vines up to forty years old planted in his Altavilla vineyard, high in the hills above the city of Alba. This spent a fortnight on skins, before being pressed off to vats until the following summer. The age of the plants, clay soils and southern exposure have produced a Dolcetto of unusual concentration and complexity, with black fruits and a pleasant earthiness at the fore.