

# 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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VINO ROSSO  
*2023*

Last year's harvest was a particularly difficult one for Olek, meaning he was only able to pick a fraction of the old vines planted over clay and limestone in his Altavilla vineyard. So, instead of his Dolcetto and Barbera d'Alba we have this wonderful blend — an elegant table wine that punches well above its weight. The grapes were destemmed, macerated for a fortnight and aged in vats until the following spring, producing a brilliant, silky wine that offers brambly fruit and autumn spice. Piedmont in a glass, this makes so much sense alongside the region's emblematic dishes.