



FABIO OBERTO Fabio Oberto — from the past to the future...



La Collina di Dioniso, The Hill of Dionysus, is the culmination of a dream that began in the vineyards of Fabio's father, Andrea Oberto. Pulling inspiration from Dionysus, the god of wine, ecstasy, and liberation of the senses, Fabio Oberto's La Collina di Dioniso brings together the vision, passion, and skill of his winemaking team to produce unforgettable wines of place. The 2018 Barolo, sporting a rich garnet robe with shades of brick orange, is complex, ethereal, and intensely perfumed — a classically styled testament to the spirit of La Collina di Dioniso.

Region & Classification

|country| Italy

|region| Piemonte

|sub-region| Barolo

|comune| La Morra, Verduno, Serralunga d'Alba

|classification| DOCG

Wine Data

|varietal| 100% Nebbiolo

|alcohol| 14.64%

|acidity| 5.57 g/L

|residual sugar| 0.48 g/L

Terroir & Cultivation

|soil| Sand, clay, and marl

|exposure| Southeast

|elevation| 350 m

|farming practices| Biodynamic & organic practices, guyot vine training system

|harvesting| Grapes are harvested once fully matured, around mid-October

|age of vines| 40 years old

|yield| 50 hl/ha



Vinification & Aging

|maceration| Submerged cap method. Must remain in contact with skins and pips for approximately 6 weeks

|fermentation| Destemmed and soft press. Fermented in stainless steel tanks at 30°C with natural yeasts, followed by malolactic fermentation after racking

|aging| Aged 24-36 months in large format Slavonian Oak barrels, followed by a short period of bottle aging

