



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 2020 Langhe Nebbiolo, sporting a rich garnet robe with shades of brick orange, is intensely perfumed, warm, complex, and harmonious — a powerful testament to the spirit of La Collina di Dioniso.

Region & Classification

|country| Italy
|region| Piemonte
|sub-region| Langhe
|classification| DOC

Wine Data

|varietal| 100% Nebbiolo
|alcohol| 13.95%
|acidity| 5.5 g/L
|residual sugar| 1.03 g/L

Terroir & Cultivation

|soil| Marly-arenarian with a good content of limestone, clay and sand

|exposure| South, southeast

|elevation| 350 m

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

|harvesting| Grapes are harvested by hand once fully matured, around mid-September

|age of vines| 20 years

Vinification & Aging

|fermentation| Soft pressing. Fermented in stainless steel tanks at 28°C with natural yeasts followed by malolactic fermentation after racking

|aging| Aged a minimum of 9 months in large format Slavonian Oak barrels followed by a short period of bottle aging

|production| 3,000 bottles

