Borsari Simone

A young man from Ovada had dreamed since childhood of vinifying the grapes from his family's land, which for three generations had been delivered to the local cooperative winery. After attending the Alba School of Oenology in 2004, he set aside his dream due to the growing viticultural challenges in the Ovada area and the passing of his paternal grandfather, who had managed the estate.
In 2013, he moved to Barolo, becoming a winemaker at a winery in the heart of the historic center. But in 2023, encouraged by his former classmate Andrea and his father, he decided to take back the family estate, launching the production of his first wines: Oblio,100% Dolcetto, and Ada, 100% Chardonnay.
Thus, in the locality of Massi Manzolo, near the agricultural center of Ovada, the small Azienda Agricola Simone Borsari was born. An approach to winemaking that goes beyond borders, dedicated to those who live on the margins. In the vineyards of Alto Monferrato, with the most representative grape varieties of this land, a new story begins.

OBLIO

OLTRE CONFINE, DEDICATO A CHI VIVE AI MARGINI
44°38'25.3"N 8°37'17.5"E

Grape variety: Dolcetto
Categorization: Vino rosso
Training system: Guyot
Plant/hectare: 5.000
Year of planting: 2011, 2001 and 2006
Year of planting: East / south east
Harvest time: September

Vinification:

The grapes are destemmed, and the must undergoes whole-berry fermentation, allowing a slight carbonic maceration to occur inside each grape.
Fermentation lasts between 6 to 8 days at temperatures reaching 26-27°C. The must is then gently pressed, releasing the remaining sugars within the intact berries, which undergo a brief re-fermentation, enhancing the wine's fruity bouquet.
The malolactic fermentation starts spontaneously, almost simultaneously with the alcoholic fermentation. Once completed, the wine is left to rest for approximately 10 months in stainless steel before bottling.

Characteristics

The wine has a medium-intense ruby red color, with great freshness and a nose rich in red fruit aromas.
The tannins are silky and non-astringent, contributing to a smooth and highly drinkable wine.

Recommended serving temperature: 16/18°

Pairings: Appetizers, cured meats, meat-based main courses, and cheeses.

Simone Borsari