



ODDERO

BARBERA D'ASTI DOCG SUPERIORE



FROM OUR HISTORICAL VINEYARDS IN THE
TOWNSHIP OF VINCHIO D'ASTI

VARIETY

100% Barbera

VINEYARD

Location: Vinchio d'Asti, Plot 7, Sub-plots 652,654,655,658,480,276,266 Characteristics: 250 meters above sea level, Southern exposure, considerable soil slope, resulting in erosion problems, 2.3 x 0.8 meters spacing, 5,300 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 60 years

Size: 1 hectare

Yield: 70 quintals/hectare

HARVESTING PERIOD

Last 10 days of September

PRODUCTION

8,000 bottles

WINEMAKING

Selection of grapes in the vineyard through manual harvesting, fermentation and maceration for about 15 days in stainless-steel containers, followed by malolactic fermentation in November.

AGEING

in 30 and 40 Hl oak barrels for 50% in small 225-liter barrels. Ageing for 18 months, blending in spring and bottling in summer.

SENSORY CHARACTERISTICS

Intense ruby-red color, over time taking on elegant garnet tinges; red fruits, bitter cacao and coffee bouquet, which becomes spicy and gamey with ageing, a characteristic of the sandy and calcareous soil of Vinchio. Full-bodied, with a dry taste, emphasized by the backbone and dense texture; full of character..

NOTES

In 1819 Gian Secondo De Canis, with his "Corografia Astigiana", identifies for the first time a primary area for the cultivation of Barbera in this region and Vinchio is one of the villages of this elected area.