



ODDERO

BAROLO DOCG VILLERO

VARIETY

100% Nebbiolo

VINEYARD

Location: Castiglione Falletto, Plot 7, Sub-plot 132 Characteristics: 240 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,300 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 53 years Hectares: 0.8 Yield: 60 quintals/hectare

HARVESTING PERIOD

First ten days of October

PRODUCTION

3800-4000 bottles

WINEMAKING

Scrupulous vine growing. Careful manual selection of grapes, both in the vineyards and in the cellar by means of conveyor belt. Gentle de-stemming and pressing. Fermentation and maceration for approximately 25 days

AGEING

The wine is aged in 40hl oak barrels for 30 months. The wine is bottled at the end of summer and ages for another year in the bottle before being sold.

ORGANOLEPTIC CHARACTERISTICS

A strong and well-rounded wine, Barolo Villero reflects a soil richer in clay and limestone than that of Rocche di Castiglione, located in the same town. The bouquet offers intriguing and dense scents of violet, red fruits, cocoa and liquorice. The complex tannic texture displays a delicate sweet finish.

