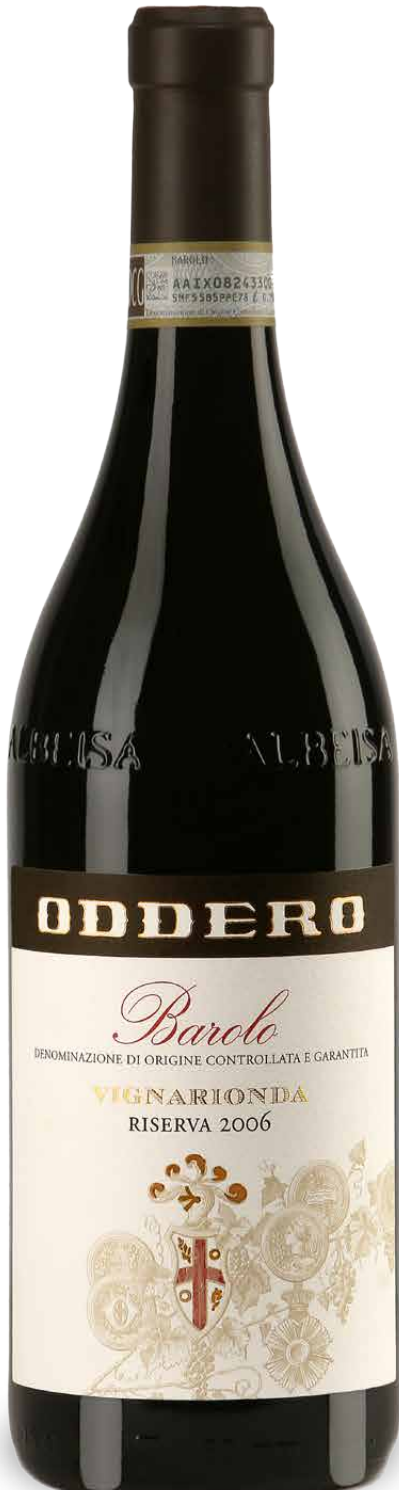




ODDERO

BAROLO DOCG VIGNARIONDA 2006 RISERVA DI 10 ANNI



VINEYARD

Municipality of Serralunga d'Alba, Foglio n. 8,
Partcels n. 335, 340
Vineyard surface area: 0,77 Ha

AGE OF VINEYARDS: varies. The central and largest part, planted before the Oddero family bought the vineyard, probably dates back to 1972. The highest section with about 240 plants was planted in 1983, and the lowest section with about 300 plants in 2007. Our family began making Barolo Vignarionda in 1985, producing just a few bottles initially and continuing in the successive years with few exceptions. In fact, it was not produced in 1992, 1994, 2002, and in 2003 only 1,200 bottles were made. Since 2010, annual production is between 2,700 and 3,000 bottles.

CLIMATE IN 2006

The winter was quite long, with abundant snowfall and rain. The weather was average up through the end of July, followed by a cooler-than-average August. Daytime temperatures rose again in September, accompanied by the return of rain.

HARVEST PERIOD for Nebbiolo: October 4, 2006

YIELD: 53 q/ha

FERMENTATION AND MACERATION: regular fermentation with pump-overs and delestage lasting 25 days

TIME SPENT AGING: January 1, 2007 to August 1, 2011 in Austrian oak barrels of 30 HL; from 2011 until today in the bottle.

Number of bottles in 0.75 l format: 2,660

Number of magnums in 1.5 l format: 153

Number of jeroboams in 3 l format: 20

Beginning in 2006, our family decided to give Barolo Vignarionda 10 years of aging in the cellar before release.

TASTING NOTES

Color: intense garnet-ruby red, deep, limpid

Nose: notes of citrus, red current, forest underbrush, and wet limestone; the nose does not yet fully express itself, but is beginning to gain a broader range of aromas

Mouth: more relaxed compared to the nose, ample, very mineral, unaggressive tannins, long-lasting, without particularly astringent notes