



# ODDERO

## BARBARESCO DOCG GALLINA



### VARIETY

100% Nebbiolo

### VINEYARD

Location: Neive Gallina, Plot 10, Sub-plots 114, 327 Characteristics: 200 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: a portion is 50 years old, and a more recent one is 13 years old.

Size: 2 hectares

Yield: 60 quintals/hectare

### HARVESTING PERIOD

First week of October

### PRODUCTION

6,000 bottles

### WINEMAKING

Like all Nebbiolo vineyards, vines are scrupulously grown and grapes are selected manually, both in the vineyards and in the cellar. The grapes, previously arranged in 18 kg cases, are transferred onto a conveyor belt and then undergo gentle de-stemming and pressing. The alcoholic fermentation and the maceration last for approximately 25 days at a constant temperature of 28°C. The malolactic fermentation follows in December.

### AGEING

Ageing in 40HL oak barrels - hectoliter French and Austrian oak barrels. Bottling takes place at the end of the summer, with a further six months of bottle ageing before release on the market.

### ORGANOLEPTIC CHARACTERISTICS

Barbaresco Gallina is typically elegant with its refined bouquet and palate, and assertive tannins. It is the expression of a marl soil rich in fine sand. Red in colour with pale garnet tinges. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, spices and violets (typical of Nebbiolo). Mouth-filling tannins, excellent persistence on the palate.