



# ODDERO

## BAROLO DOCG



### VARIETY

100% Nebbiolo

### VINEYARD

Location: La Morra, Santa Maria Bricco Chiesa, Plot 18, Sub-plots 503, 553, 443, 442, 552, 444, 483, 445, 612, 461

Characteristics: 200 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: varies, with the oldest being 60 years old

Size: 2.7 hectares

Yield: 70 quintals/hectare

Location: Castiglione Falletto Bricco Fiasco, Plot 7, Sub-plots 35, 36, 37, 38, 134 Characteristics: 250 meters above sea level, southwestern exposure, 2,70x0,90 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: varies, with the oldest being 60 years old

Size: 2.5 hectares

Yield: 70 quintals/hectare

### HARVESTING PERIOD

mid-October

### PRODUCTION

About 30,000 bottles

### WINEMAKING

Rigorous manual selection of grapes in the vineyard. Fermentation and maceration in stainless steel for 20 days at a controlled temperature of 28-29°C, followed by malolactic fermentation. They occur separately for the three vineyards, as well as the malolactic fermentation

### MATURING

The wines coming from the different vineyards are aged separately in 40, 60 and 75 - hectoliter Slavonian and Austrian oak barrels for 30 months. The wines are blended in the spring, then bottled at the end of the summer and aged in the bottle for another 6 months before release on the market.

### SENSORY CHARACTERISTICS

Brilliant garnet-red color, with warmer tinges developing over time. Unmistakeable bouquet, very pleasant, intense yet ethereal, very persistent, at times spiced, with aromas of truffles, liquorice and dried flowers. Dry taste, with important, full tannins.

### NOTES

What do you think of Hemingway? So asked readers of journalist Gianni Brera, who answered their literary and footballing questions in his column L'accademia di Brera ("Brera's academy") in the newspaper La Repubblica. His reply, in Sbornie prese per sport ("Drunk for the sake of sport") on 12/12/1986: "Ernest drank Valpolicella because he was around Venice, and in those days the Oddero brothers of La Morra couldn't get their wines to him. But if he'd known Oddero Barolo he would not have turned to the liquor which ultimately killed him."