



# ODDERO

## BAROLO D.O.C.G. MONVIGLIERO



### GRAPE VARIETY

Nebbiolo 100%

### VINEYARD

Municipality: Verduno, Foglio n.10 part. 44 & 265

Exposure: southern

Altitude: 300 m

Hectares: 4,500 plants per Ha

Plant age: variable, some 1958, some 2019, some 2022

Property: planting spacing 2.70 m x 0.90 m, Guyot upward-trained vertical-trellised training system

Area: Ha 0.738, yield 60 q/Ha

### HARVESTING PERIOD

First decade of October

### PRODUCTION

about 2,000 bottles

### WINEMAKING

Great care in sorting the grapes first in the vineyard and then on a conveyor belt in the cellar, destemming, alcoholic fermentation and maceration in vats for about 20 days, malolactic fermentation to follow. Ageing in 20 hl French oak barrels for about 24 months.

### ORGANOLEPTIC CHARACTERISTICS

Bright garnet red color, nose of fresh red fruit such as cherry, raspberry, currant, fresh spice, hints of white pepper. On the palate tannins are pleasant and fresh, well blended with sapidity and depth.

The first vintage of Barolo docg Monvigliero is 2020.