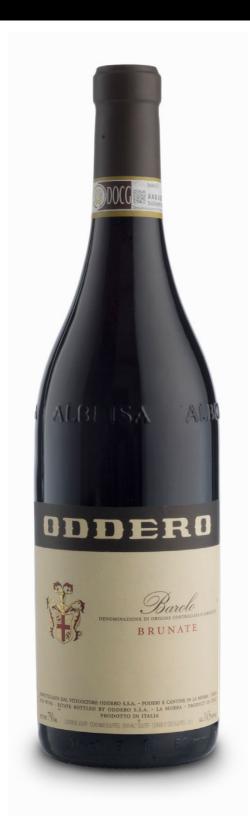
# ODDERO



## **Barolo DOCG**

### **Brunate**

#### Variety

100% Nebbiolo

#### Vineyard

Location: La Morra, Plot 11, Sub-plot 414

Characteristics: 300 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: 50-60 years Size: 0.4 hectares

Yield: 60 quintals/hectare

#### Harvesting period

First 10 days of October

#### **Production**

2,000 bottles

#### Vinification

Great care taken over the cultivation of the vineyard, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing. Fermentation and maceration for about 25 days at a controlled temperature of 26-28°C. Malolactic fermentation follows in December.

#### Maturing

100% in 15-hectoliter French oak barrels for about 30 months. Bottling takes place at the end of the summer, with a further year of bottle ageing before release on the market.

#### Sensory characteristics

Ruby, tending towards garnet, with intense notes of roses and violets, accompanied by a touch of damp earth and ripe red fruit. Tannins which are very persistent, though soft, speak to an evolution which will take a long time to complete.

