

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.

