



Figli Luigi Oddero

BARBARESCO docg



GRAPE VARIETY: 100% Nebbiolo

VINEYARD SITE: wonderful vineyards located at Rombone, in the Treiso area.

SOIL TYPE: hilly vineyards exposed to the south-southwest. The soil is composed of grey-whitish marl with clayey-sandy layers.

GRAPE YIELD PER HECTARE: 70 ql. per hectare and maximum grape yield is 65%.

MINIMUM ALCOHOLIC CONTENT: 13% vol.

VINE TRAINING TECHNIQUE: vertical-trellised vine rows 2 meters apart. Guyot pruning. Controlled grassing, without using herbicides and desiccants.

HARVEST PERIOD: last two weeks in September.

WINEMAKING: grapes are hand-picked and carefully sorted in the vineyard and prior to destemming and pressing. Fermentation with maceration for 10 to 15 days with indigenous yeasts. The malolactic fermentation is carried out between the following fall and spring.

AGEING: in stainless steel vats and then in medium/large-size oak barrels for at least 18 months. Bottle ageing for at least 12 months before release.

ORGANOLEPTIC PROPERTIES: bright ruby-red colored with a pale orange tinge. Delicate, intense and gentle aromas. Scents of wilted rose, sweet spices and small fruit. Dry, soft and nearly velvety on the palate, great finesse, balance and elegance.

AGEING POTENTIAL: this wine is ready to be enjoyed in its second year after harvest. However, it will age beautifully, as it goes on expressing its great qualities and noble austerity even after 8 to 10 years of bottle ageing.

SERVING TEMPERATURE AND FOOD PAIRING: best served at about 18° C, in a large balloon wine glass. It is excellent with roast meats, game, poultry and meat in general. It pairs wonderfully with risotto, tajarin pasta and cheese, both fresh and aged.