



Figli Luigi Oddero

BARBERA D'ALBA doc



GRAPE VARIETY: 100% Barbera

VINEYARD SITE: town of La Morra, at Plaustra, and in Santa Maria di La Morra. Mid-hillside vineyards at 250/300 meters above sea level. South-east and south-west exposure.

SOIL TYPE: subalkaline soils composed of medium-firm marl, which alternate with clayey layers mixed with sand and sandstone.

GRAPE YIELD PER HECTARE: about 80 ql. per hectare and maximum grape yield is 70%.

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: late September.

WINEMAKING: carefully sorted grapes undergo fermentation for 10 to 12 days in thermo-regulated tanks at 27° - 29° C. The malolactic fermentation takes place in stainless steel and concrete vats.

AGEING: in stainless steel vats for 8 to 12 months. The ageing process is completed in the bottle, where the wine continues to evolve and reaches its fullness.

AGEING POTENTIAL: ready to enjoy in its first four to six years. It benefits from further bottle ageing, which makes the wine additionally ethereal and austere.

SERVING TEMPERATURE AND FOOD PAIRING: best served at cellar temperature in a wide wine glass. It pairs well with all regional and international dishes. Excellent with risotto and pasta, poultry, cured meats and fresh cheese.