



Figli Luigi Oddero

BAROLO docg



GRAPE VARIETY: 100% Nebbiolo

VINEYARD SITE: as tradition has taught us, this Barolo comes from a mix of grapes grown in our finest vineyards located in La Morra, Serralunga d'Alba and Castiglione Falletto. It is the classic Barolo wine of our forefathers.

SOIL TYPE: high hillside soils related to two geologic eras: Helvetian and Tortonian. Composed of deep layers of tuffaceous marl and clayey layers mixed with reddish sand.

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: late September – first two weeks in October.

WINEMAKING: grapes are hand-picked and carefully sorted in the vineyard and prior to destemming and pressing. Fermentation with maceration for 12 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 24 months. Bottle ageing for at least 12 months before release.

ORGANOLEPTIC PROPERTIES: bright garnet-red colored with a pale orange tinge. An unmistakable, intense, persistent and very pleasant bouquet. Aromas of sweet spices, soft fruit, mountain hay and licorice. Dry, soft and velvety on the palate. Great structure and aromatic persistence.

AGEING POTENTIAL: definitely an age-worthy wine, especially in the best vintages.

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