



*Figli Luigi Oddero*

## BAROLO ROCCHES RIVERA – (SCARRONE) docg



**GRAPE VARIETY:** 100% Nebbiolo

**ADDITIONAL GEOGRAPHICAL MENTION:** Scarrone

**VINEYARD SITE:** in the town of Castiglione Falletto, facing south beneath the castle's walls. The area planted with vines is 3,00 hectares. Located at about 350 meters above sea level.

**SOIL TYPE:** composed of grey-bluish marl, with loose clayey material mixed with sand, typical of the Helvetian era.

**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 15 to 20 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 36 months. Bottle ageing for 24 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.

**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 roast meats, game and meat in general. It pairs wonderfully with cheese, both fresh and aged.