



*Figli Luigi Oddero*

## BAROLO RIVE - SPECOLA docg



**GRAPE VARIETY:** 100% Nebbiolo

**ADDITIONAL GEOGRAPHICAL MENTION:** Rive

**VINEYARD SITE:** the vineyards are located in the Cru or Additional Geographical Mention Rive di Santa Maria, in La Morra.

**SOIL TYPE:** located at about 230 meters above sea level, the vineyards are planted in soils composed of clayey-calcareous marl known as the Sant'Agata marl related to the Tortonian period. Grey-light blue colored and grey-whitish shades due to the action of atmospheric agents. The clayey material is mixed with very fine sand and calcareous matters. The finding of many fossils testifies to the marl's sedimentary origin.

**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-size French 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 bouquet of intense and persistent iodate notes. Aromas of sweet spices, soft fruit 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.