



Figli Luigi Oddero

BAROLO VIGNA RIONDA docg



GRAPE VARIETY: 100% Nebbiolo

ADDITIONAL GEOGRAPHICAL MENTION: Vigna Rionda

VINEYARD SITE: town of Serralunga d'Alba. A historic vineyard named after its round shape. An amphitheater of vines completely exposed to sunlight. The area planted with vines is 0,8 hectares at 350 meters above sea level. The microclimate is ideal for the growing of the Nebbiolo variety.

SOIL TYPE: the soil dates back to the Helvetian geologic era, Miocene sediments of marine origin. The soil is composed of grey-bluish firm marl, which alternates with reddish sandy layers. Rich in microelements and mineral salts.

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: 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 16 to 20 days with indigenous yeasts. The malolactic fermentation is carried out between the following fall and spring.

AGEING: 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 after long ageing. Intense, ethereal, very persistent aromas with notes of spices, underwood, licorice and wilted flowers. Dry, full and well-structured on the palate.

AGEING POTENTIAL: this wine has a very long life if bottled and properly stored. Bottle ageing improves the wine's extraordinary organoleptic qualities.

SERVING TEMPERATURE AND FOOD PAIRING: best served at about 18° C in a large balloon wine glass. It is excellent with roast meats, game meat and fine aged cheese.