



ODDERO

BAROLO DOCG BRUNATE



VARIETY

100% Nebbiolo

VINEYARD

Location: La Morra, Plot 11, Sub-plot 414 Characteristics: 300 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 50-60 years

Size: 0.4 hectares

Yield: 50 quintals/hectare

HARVESTING PERIOD

First 10 days of October

PRODUCTION

2,000 bottles

VINIFICATION

Scrupulous vine growing, done through the organic method since 2010. Careful manual selection of grapes, both in the vineyards and in the cellar by means of conveyor belt, gentle de-stemming and pressing. During the best vintages, the de-stemming is carried out manually. Fermentation and maceration for approximately 25 days, at a constant temperature of 28° C. Malolactic fermentation follows in December.

AGEING

Ageing in 20 Hl oak barrels for about 30 months. Bottling takes place at the end of the summer, with a further year of bottle ageing before release on the market.

SENSORY CHARACTERISTICS

Ruby, tending towards garnet, with intense notes of roses and violets, accompanied by a touch of damp earth and ripe red fruit. Tannins which are very persistent, though soft, speak to an evolution which will take a long time to complete.