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## ODDERO BARBARESCO 'GALLINA'

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**Region:** Piedmont, Italy

**Appellation:** Barbaresco DOCG

**Vineyard Site, Village:** Gallina, Neive

**Grapes:** 100% Nebbiolo

**Farming:** Certified organic

**Age of vines:** a portion was planted in 1970, and another in 2007

**Altitude, Aspect, & Soil Type:** 200M, S Facing, light sand mixed with calcareous marl

**Typical Harvest Time:** First week of October

**Maceration & Fermentation:** 25 days maceration, controlled low temperature fermentation in wooden fermentors with indigenous yeasts

**Aging:** 20 months in 65 hL French/Austrian oak barrel, 12 months in bottle

**Production:** 6,000 bottles annually

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### Notes from Oliver:

Based in La Morra and bottling since 1878, Oddero is an amazing producer because a) they have an extraordinary collection of legendary sites and b) because they use the winemaking style that best allows these sites to express their quality and character, what you might call the 'clean traditional' style.

Gallina in Barbaresco is one of these legendary sites, imparting elegance, a refined bouquet and impressive tannins. Notes of roses and ripe red fruit, spice and violets, this is a stunning Barbaresco to pair with everything from grilled salmon to braised meat dishes to truffled risottos.