
ODDERO BARBERA D'ALBA



Region: Piedmont, Italy

Appellation: Barbera D'Alba DOC

Grapes: 100% Barbera

Farming: Certified organic

Age of vines: vineyards planted between 2000 and 2005

Altitude, Aspect, & Soil Type: 230 - 250 M, S-SW Facing, Tortonian soil (calcareous marl and sandstone)

Typical Harvest Time: Last ten days of September

Maceration & Fermentation: 10 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 16 months in 50-60 hL oak barrel

Production: 12,000 bottles annually

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.

Oddero's Barbera D'Alba is coming from sites in both La Morra and Castiglione Falletto (specifically the Villero and Rocche di Castiglione sites). Compared to Asti, Alba's soils are richer in organic matter and fine clay. Fragrant and robust, with aromas of red flowers, lush blue fruits, pepper and minerality this drinks well with risottos, egg pastas, and grilled meats.