
ODDERO BAROLO 'BRUNATE'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site, Village: Brunate, La Morra

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted between 1960 and 1970

Altitude, Aspect, & Soil Type: 400 M, SE Facing, Tortonian: blue-gray marl/fine sand/clay/limestone

Typical Harvest Time: First ten days of October

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

Aging: 30 months in 20 hL oak barrel, 12 months in bottle

Production: 2,000 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.

Purchased in 1968, Oddero's Brunate vineyard is situated near the top of the hill that defines the cru. The elevation, combined with a consistent breeze and low humidity makes for a site that is predisposed to organic viticulture. Intense notes of roses and violets, accompanied by a touch of damp earth and ripe red fruit abound. Pair with *osso bucco* or other rich meat dishes.