
ODDERO BAROLO 'BUSSIA VIGNA MONDOCA'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site, Village: Bussia, Monforte D'Alba

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1985

Altitude, Aspect, & Soil Type: 380 M, SW Facing, Serravillian: yellow sand/white sandstone

Typical Harvest Time: First ten days of October

Maceration & Fermentation: 30 days maceration, controlled low temperature fermentation in wooden fermentors with indigenous yeasts

Aging: 36 months in 30 hL oak barrel. During best vintages, held in cellar for 5 years and releases as a Riserva

Production: 3,500 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.

Mondooca, means "sori of the afternoon" (in Piemontese, sori means "sunny vineyards"). Oddero's Bussia vineyard experiences some of the highest temperatures of all their vineyards in the Barolo area. Aromas of berries and natural balsamic notes, Mediterranean woodlands and dried rose reminiscent of goudron define this wine. Pair with osso bucco or other rich meat dishes.