
ODDERO BAROLO 'ROCCHIE DI CASTIGLIONE'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site, Village: Rocche di Castiglione, Castiglione Falletto

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1950

Altitude, Aspect, & Soil Type: 250 M, SE Facing, Calcareous Marl/Sandstone

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: 2,500 - 2,600 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.

Rocche di Castiglione is a beautiful narrow vineyard on top of the "Rocche", meaning "cliffs". On the opposite hill of Oddero's Villero vineyard, Rocche has been cultivated by the family for over 80 years, and was Oddero's first single vineyard Barolo, released in 1982. Shows gorgeous notes of dark cherry, licorice, and chocolate, with juicy acidity and earthy minerality. Pair with osso bucco or other rich meat dishes.