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## ODDERO BAROLO

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**Region:** Piedmont, Italy

**Appellation:** Barolo DOCG

**Grapes:** 100% Nebbiolo

**Farming:** Certified organic

**Age of vines:** variable, oldest vineyards planted in 1960

**Altitude, Aspect, & Soil Type:** 200 - 250 M, SE-SW Facing, Fine Clay/Sand/Limestone

**Typical Harvest Time:** Mid October

**Maceration & Fermentation:** 20 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 30 months in 40-75 hL oak barrel, 6 months in bottle

**Production:** 30,000 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.

Oddero's 'Barolo Classico' is an excellent example of their elegant style of winemaking. Fruit is sourced from two cru's, Bricco Chiesa in La Morra and Bricco Fiasco in Castiglione Falletto, aged separately, then blended. Gorgeous notes of dark cherry and wild fennel, with juicy acidity and earthy minerality. Pair with Osso Bucco or other rich meat dishes.