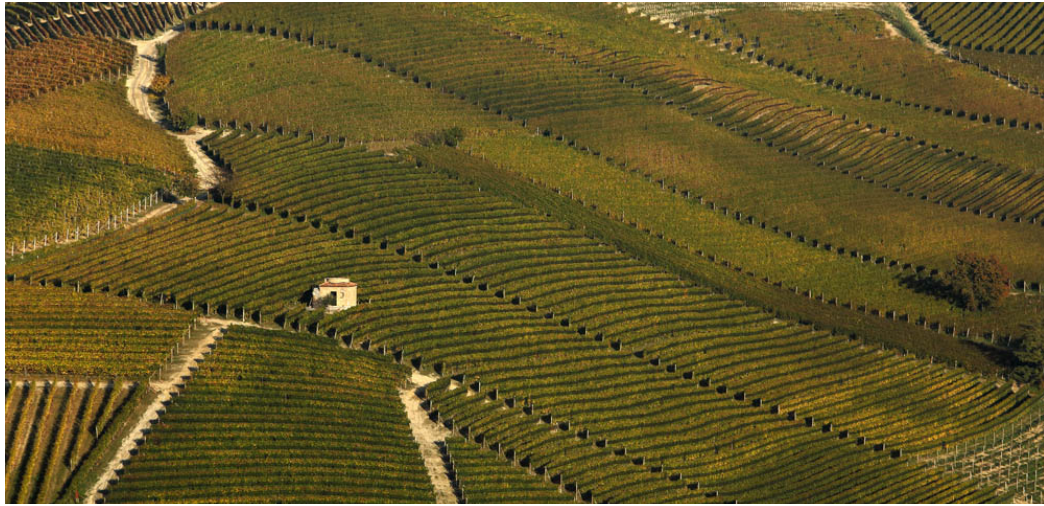

ODDERO BAROLO 'VIGNARIONDA'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Vineyard Site, Village: Vignarionda, Serralunga D'Alba

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of vines: Planted in 1972, 1983 and 2007

Altitude, Aspect, & Soil Type: 360 M, S Facing, Layers of grey marl alternating with Sandstone

Typical Harvest Time: Second week of October

Maceration & Fermentation: 25-28 days maceration, controlled low temperature fermentation in 50 hL wooden fermentors with indigenous yeasts

Aging: 40 months in 35 hL Austrian oak barrel, released after 10 years

Production: 2,700 - 3,000 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.

Rionda comes from the word *rotonda*, which means "round", a reference to the shape of the vineyard. Oddero began making Barolo Vignarionda in 1985, using the site to make Riserva wines that sees a minimum of 10 years aging before release. Exhibits a robust bouquet of dark fruit, blackberries, citrus and rose, balsamic notes of tobacco, liquorice and quina, with nuances of forest underbrush and wet limestone.