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## ODDERO BAROLO 'VILLERO'

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**Region:** Piedmont, Italy

**Appellation:** Barolo DOCG

**Vineyard Site, Village:** Villero, Castiglione Falletto

**Grapes:** 100% Nebbiolo

**Farming:** Certified organic

**Age of vines:** Planted in 1967

**Altitude, Aspect, & Soil Type:** 240 M, SW Facing, 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

**Agging:** 30 months in 40 hL oak barrel, 12 months in bottle

**Production:** 3,800 - 4,000 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.

While Oddero's Villero site just a few dozen meters from the vineyards at Rocche di Castiglione, they are very different. This includes a generally warmer microclimate, and bigger temperate difference between day and night. Shows gorgeous aromas of strawberries, licorice, mint, and a touch of leather. Silky texture, with a long, lingering finish. Pair with hearty braised meat dishes.