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## ODDERO DOLCETTO D'ALBA

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- Region:** Piedmont, Italy  
**Appellation:** Dolcetto D'Alba DOC  
**Grapes:** 100% Dolcetto  
**Farming:** Certified organic  
**Age of vines:** vineyards planted in 1960  
**Altitude, Aspect, & Soil Type:** 300 M, S Facing, Fine clay w/some limestone  
**Typical Harvest Time:** Mid-September  
**Maceration & Fermentation:** 12 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts  
**Aging:** 6 months in stainless steel  
**Production:** 10,000 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.

This Dolcetto comes mostly from a parcel in Castiglione Falletto that could be planted to Nebbiolo to produce the 'La Brunella' cru Barolo. Aromas of flowers and ripe red berries, it is quintessential Dolcetto, juicy and vibrant. Pairs perfectly with everything from mushroom risotto to rich egg pastas and meat dishes.