
ODDERO LANGHE NEBBIOLO



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- Region:** Piedmont, Italy
Appellation: Langhe DOC
Grapes: 100% Nebbiolo
Farming: Certified organic
Age of vines: Planted in 2005
Altitude, Aspect, & Soil Type: 200 M, E Facing, Tortonian
Typical Harvest Time: First ten days of October
Maceration & Fermentation: 15 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts
Aging: 12-18 months in 75 hL oak barrels
Production: 15,000 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 uses their San Biagio vineyards in La Morra to produce their Langhe Nebbiolo. In the late 12th century, the hill of San Biagio was a strategic position due to the presence of a castle surrounded by agricultural land and was economically self-sufficient: a genuine medieval fief. With notes of ripe red cherries, violets, and wild herbs, this drinks well with risottos, egg pastas, and grilled meats.