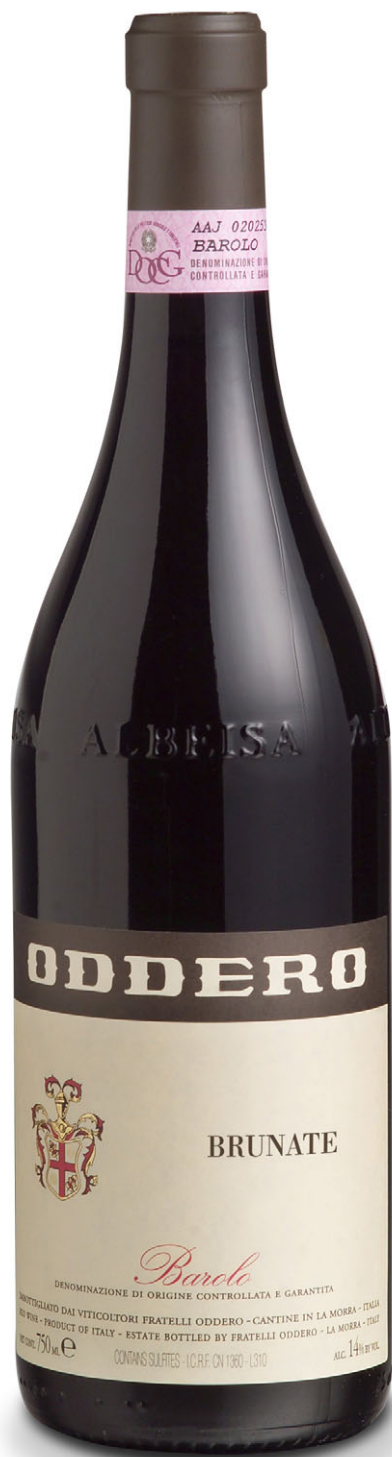


# ODDERO



## Barolo Brunate

### Variety

100% Nebbiolo

### Vineyard

*Location:* La Morra, Plot 11, Sub-plot 414

*Characteristics:* 300 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

*Age:* 50-60 years

*Size:* 0.4 hectares

*Yield:* 60 quintals/hectare

### Harvesting period

First 10 days of October

### Production

2,000 bottles

### Vinification

Great care taken over the cultivation of the vineyard, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing. Fermentation and maceration for about 25 days at a controlled temperature of 26-28°C. Malolactic fermentation follows in December.

### Maturing

100% in 15-hectoliter French oak barrels for about 30 months. Bottling takes place at the end of the summer, with a further year of bottle ageing before release on the market.

### Sensory characteristics

Ruby, tending towards garnet, with intense notes of roses and violets, accompanied by a touch of damp earth and ripe red fruit. Tannins which are very persistent, though soft, speak to an evolution which will take a long time to complete.

