



Barolo Vigna Rionda

Variety: 100% Nebbiolo

Vineyard

Location: Serralunga d'Alba, Plot 8, Sub-plots 335, 75/c

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

Age: 50 years

Size: 1 hectare

Yield: 60 quintals/hectare

Harvesting period: Mid-October

Production: 3,000 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 in stainless steel for around 30 days at a controlled temperature of 28-29°C. Malolactic fermentation follows in December.

Maturing: 90% aged in 20-hectoliter French oak barrels, 10% in 225-liter barrels, for 30 months. Bottling takes place at the end of the summer, with a further 18 months of bottle ageing before release on the market.

Sensory characteristics: Ruby-red color with garnet tinges, bouquet has echoes of tobacco, forest floor, tea leaves and liquorice, with pleasant hints of cassis. Powerful and decisive tannins, splendidly mellowed, mouth-filling and persistent on the palate.

Notes

The name Vigna Rionda, meaning "round vineyard", comes from the plot of land, a depression filled with rows of vines, with the whole slope in full sun. Bought by the Oddero family in 1985, the Vigna Rionda, like all the land around Serralunga, Castiglione Falletto and Monforte, is part of an unusual tertiary Langhian-Miocene geological formation, rich in calcareous deposits, marl, fine sand and sandstone, alternating with mineral residues from plant and animal organisms. Additionally the Vigna Rionda is sheltered by the Castelletto hill from northeast winds and the winter cold, and it has an excellent microclimate for vine cultivation. The prizewinning Oddero Barolo Vigna Rionda is a great, tenacious wine with a long life, with an intense, spiced bouquet, structured and complex on tasting, and very exciting.

