

ODDERO



Langhe Rosso Furestè

Variety

Cabernet Sauvignon 60%, Merlot 20%, Dolcetto 20%

Vineyard

Location: La Morra, Cabernet Sauvignon in San Biagio, Merlot and Dolcetto in Vai

Characteristics: 250 meters above sea level, southwestern exposure, 2.70 x 0.8 meters spacing, 4,7000 vines/hectare density, Guyot upward-trained vertical-trellised training system

Age: 25 years

Size: 2 hectares

Yield: 80 quintals/hectare

Harvesting period

Cabernet Sauvignon mid-October; Merlot mid-September; Dolcetto first ten days of September.

Production 6,000 bottles

Vinification

Selection of grapes in the vineyard, separate harvesting of the three varieties, fermentation and maceration: Cabernet Sauvignon for about 20 days, Merlot for about 15 days and Dolcetto for about 12 days in stainless-steel containers, followed by malolactic fermentation in November.

Maturing

After malolactic fermentation, blending of the three wines and ageing in oak barrels of 50hl for about six months. Bottling in the early summer.

Sensory characteristics

Intense ruby-red color with purple tinges, a bouquet of red ripe fruits, blackberry, cherry, blackcurrant and blueberry, with spicy and varietal notes. Full in the mouth, soft and enveloping tannins that “mark” the territory, clean and fresh scent hints. Wine of young impact, pleasant from the very first months, with a good ageing evolution.

Notes

A grape of French origins and therefore “furestè” (foreign) to the Langhe hills, Cabernet Sauvignon has recently been introduced to this area, where it has found a growing environment very suitable for its characteristics. It has been well “tamed” in La Morra vineyards as its grassy aroma have been dissolved into the savors of our Barolo land.

