



ODDERO

BARBERA D'ALBA DOC SUPERIORE



VARIETY

100% Barbera

VINEYARD

Location: Castiglione Falletto Plot 8, Sub-plots 335, 75/c Characteristics: 250 meters above sea level, southern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 15-20 years

Yield: 80 quintals/hectare

Location: La Morra Plot 8, Sub-plots 335, 75/c Characteristics: 230 meters above sea level, southwestern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare, Guyot upward-trained vertical-trellised training system.

Age: 15 years

Yield: 90 quintals/hectare

HARVESTING PERIOD

Last 10 days of September

PRODUCTION

12,000 bottles

VINIFICATION

Selection of grapes in the vineyard, fermentation and maceration for about 10 days in stainless-steel containers, followed by malolactic fermentation in November.

MATURING

Ageing in French oak casks of 50-60 hl. Ageing lasts 16 months, with assemblage in spring and bottling in summer.

SENSORY CHARACTERISTICS

Intense ruby-red color with purple tinges, a bouquet of cherry, blackberry, small red fruits, pepper and mineral flavors with an excellent dash of freshness. Tannins are soft and fresh in the mouth, maintaining the classic Barbera backbone, thanks to its pleasant acidity.