



ODDERO

BAROLO DOCG 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, 2.60 x 0.80 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 50 years

Size: 1 hectare

Yield: 50 quintals/hectare

HARVESTING PERIOD

Thanks to the excellent micro-climate for the vines, the technical and phenolic maturity is usually reached in the first ten days of October. It is one of the first Nebbiolo vineyards to be harvested.

PRODUCTION

3,000 bottles maximum. A lot depending on the climatic conditions of the vintage.

WINEMAKING

All operations in the vineyard are crucial. Grapes are carefully selected both in the vineyards and in the cellar. Gentle pressing is carried out by means of de-stemming machines that de-stem grapes without crushing them. Fermentation and maceration occurs for 30 days at a constant temperature of 28-29°C. Malolactic fermentation follows in December.

AGEING

The wine is aged in 30 Hl Austrian oak barrels for approximately 42 months. The wine is bottled at the end of summer and ages further in the bottle before being sold. Starting from the 2006 vintage, the Barolo Vignarionda will age for a total of ten years in our cellar before being sold.

ORGANOLEPTIC CHARACTERISTICS

Ruby-red color with garnet tinges, bouquet has echoes of tobacco, forest floor, tea leaves and liquorice, with pleasant hints of cassia. Powerful and decisive tannins, splendidly mellowed, mouth-filling and persistent on the palate. Barolo Vignarionda is an extremely long-lived, robust wine. It boasts an intense and spicy bouquet. It is well structured, complex and captivating, year after year.

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.