



ODDERO

BAROLO DOCG BUSSIA VIGNA MONDOCA RISERVA



VARIETY

100% Nebbiolo

VINEYARD

Location: Monforte d'Alba, Plot 2, Sub-plots 178, 407, 406 Characteristics: 380 meters above sea level, southwestern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 35 years

Size: 1.13 hectares

Yield: 50 quintals/hectare

HARVESTING PERIOD

First 10 days of October

PRODUCTION

3,500 bottles

WINEMAKING

Scrupulous vine growing. Careful manual selection of grapes, both in the vineyards and in the cellar by means of conveyor belt, gentle de-stemming and pressing. Fermentation and maceration for approximately 30 days, at a constant temperature of 28- 29° C. Malolactic fermentation follows in December.

AGEING

The wine is aged in 30HL oak barrels for approximately 36 months, and then in the bottle. During the best vintages, the Bussia Vigna Mandoca wine becomes a Reserve, ageing in our cellar for a total of 5 years.

ORGANOLEPTIC CHARACTERISTICS

Mellow and elegant bouquet with scents of berries and natural balsamic notes, Mediterranean woodlands and dried rose reminiscent of goudron with ageing. Well-balanced on the palate with elegant and assertive tannic texture, long and complex finish.