

# ODDERO

## Wine Spectator

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### Oddero

#### *Marrying Tradition and Innovation*

Oddero was a well-established producer of Barolo in the traditional style when Maria Cristina Oddero took over from her father in 1996. In 2008, she was joined by her niece Isabella, representing the seventh generation of Odderos to work at the estate.

Blessed with a stable of excellent quality MGAs (*Menzioni Geografiche Aggiuntive*, the official name for Barolo's *crus*), the two set about improving the viticulture and built a new facility for aging the wines.

The first documented labels from Oddero date from 1878, but the family was growing grapes prior to bottling its own wines. Roughly half of its 86 acres are devoted to Nebbiolo in *crus* located in several communes across Barolo: Brunate (La Morra), Rocche di Castiglione and Villero (Castiglione Falletto), Bussia Soprana (Monforte d'Alba) and Vigna Rionda

# ODDERO



Maria Cristina Oddero

(Serralunga d'Alba).

Since taking the helm, Maria Cristina has been making small changes in the vineyards as well as in the maceration and aging of the Barolos. Overall, there is a move toward organic viticulture. The maceration times for the top cuvées—Brunate, Bussia Soprana Vigna Mondoca and Vigna Rionda—have been reduced by about a week, and they employ more submerged cap than pump-overs for gentler extraction. Only older oak is used, both *barriques* and 2,500- to 10,500-liter casks of Slavonian and Austrian origin.

These efforts have taken the Barolos to new qualitative heights since the excellent 2010 vintage. The textures are suppler without sacrificing the wines' complexity or longevity. Prices are reasonable given the quality. —B.S.

**Oddero Barolo Bussia Vigna Mondoca Riserva 2010 | 95 | \$110 | 150 cases made**

This comes from a single plot in the Mondoca vineyard (Bussia MGA). A minimum of four years in oak lends savory aromas of leather, mushroom and spice to the cherry flavors.

**Oddero Barolo Brunate 2012 | 92 | \$125 | 180 cases made**

The homogenous south-to-southeast exposure of this vineyard allows Nebbiolo to ripen well in most vintages, lending richness and ripe fruit to the wine. Supported by dense tannins.

**Oddero Barolo Rocche di Castiglione 2012 | 92 | \$79 | 40 cases made**

The most refined and perfumed of the Oddero lineup. Licorice, cherry, leather and spice flavors show density, richness, complexity and length.

**Oddero Barolo Villero 2012 | 92 | \$75 | 500 cases made**

Generally more structured than the Rocche, and often austere in its youth, this 2012 is linear and firm, with savory notes of fresh herbs, tobacco and dried cherry.

**Oddero Barolo 2012 | 89 | \$42 | 4,000 cases made**

The basic Barolo is a blend of Nebbiolo from Bricco Chiesa around the winery; Capalot, also in La Morra; and Bricco Fiasco from Castiglione Falletto. Rose, cherry, licorice and spice flavors are matched by an elegant yet structured profile.

## Tabarrini

### *A Passion for Sagrantino*

A hilltop town in Umbria, smack in the middle of Italy, is the source of Montefalco Sagrantino, the best Italian red you've never heard of. And while other producers are the more visible faces of Montefalco, the vivacious Giampaolo Tabarrini is its heart.

Owner and winemaker Tabarrini transitioned his family's 54-acre estate in the mid-1990s, ending sales of the winery's grapes and bulk wine to bottle his own. The area's distinctive indigenous grape, Sagrantino, had experienced a revival, thanks largely to the efforts of local producer Marco Caprai of Arnaldo Caprai. In 1992 the Montefalco Sagrantino appellation (then labeled as Sagrantino di Montefalco) achieved DOCG status.

Tabarrini set to work exploring the potential of the grape and his family estate, improving vineyard management of the