



ODDERO

LANGHE DOC RIESLING



GRAPE VARIETY

Riesling Renano, with two selected clones

VINEYARD

Comune: Località San Biagio in Santa Maria di La Morra, exposure north-west.

Hectares: 1 ha

Age of vines: In 2006 we planted Riesling alongside a vineyard of Chardonnay planted in the 90s. In the early years the wine produced was a blend of Riesling and Chardonnay, each year containing a higher proportion of Riesling, until becoming 100% Riesling from the 2016 vintage onwards

HARVEST PERIOD

Usually the first week in September

PRODUCTION

Approximately 4,000 bottles

VINIFICATION AND AGEING

The whole grapes are refrigerated for approximately 12 hours at controlled temperature, then destemmed and pressed whole, followed by static decantation at 10°C, racking, alcoholic fermentation and resting on the lees for some 6 months.

The wine is bottled in April/May and remains in our cellars in the bottle for approximately 2 years before being released on the market.

For this wine we decided to use screw caps.

ORGANOLEPTIC QUALITIES

In the glass the wine has a pleasant pale yellow colour with slight greenish highlights; the bouquet is vertical with barely noticeable hydrocarbonic notes; flavour is sapid and mineral.

An excellent accompaniment for antipasti, pasta dishes, vegetable risottos and cheese.



ODDERO

DOLCETTO D'ALBA DOC



VARIETY

100% Dolcetto

VINEYARDS

Location: Castiglione Falletto, Sheet 7, Sub-plots 57, 58 Characteristics: 300 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: 30 years

Size: 0.6 hectares

Yield: 80 quintals/hectare

Location: Town of La Morra (Le Rù), Plot 21, Sub-plot 499

Characteristics: 280 meters above sea level, southwestern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 40-50 years

Size: 0.6 hectares

Yield: 80 quintals/hectare

HARVESTING PERIOD

Mid-September

PRODUCTION

10,000 bottles

VINIFICATION

Selection of grapes in the vineyard, fermentation and maceration for about 12 days in stainless-steel containers, followed by malolactic fermentation in November.

MATURING

Ageing in stainless steel followed by bottling the next spring. On the market from early summer.

SENSORY CHARACTERISTICS

Attractive appearance with an intense ruby-red color with purple hints, a vinous aroma, sometimes fruity, and a dry taste with a full body and a pleasant touch of bitterness

NOTES

If you are not familiar with this wine, it can be a real surprise. The name is deceptive: As dolce means sweet in Italian, many might think that Dolcetto is a dessert wine. In reality the name comes from the Langhe, deriving more about the grape than the wine. It's always been the table grape of our hills, eaten in the autumn together with seasonal pears and boiled chestnuts from the nearby Alpine valleys. Gianni Brera, the noted journalist of the *Guerin Sportivo* weekly and *La Repubblica* daily, wrote to us in a letter dated August 1979: 'I've uncorked a few of your bottles. The Dolcetto enchanted me. It is very solid, serious but not stern. An act of barbarity justifies the otherwise-suspect name: Our ancestors, ready in front of a full-bodied Barbera, must have been touched and used a term of endearment to name it, just like *ercolino* ("little Hercules", a term for a strong child) for the Romans. As dolce means sweet in Italian, many might think that Dolcetto is a dessert wine. In reality the name comes from the Langhe, deriving more about the grape than the wine. It's always been the table grape of our hills, eaten in the autumn together with seasonal pears and boiled chestnuts from the nearby Alpine valleys. Gianni Brera, the noted journalist of the *Guerin Sportivo* weekly and *La Repubblica* daily, wrote to us in a letter dated August 1979: 'I've uncorked a few of your bottles. The Dolcetto enchanted me. It is very solid, serious but not stern. An act of barbarity justifies the otherwise-suspect name: Our ancestors, ready in front of a full-bodied Barbera, must have been touched and used a term of endearment to name it, just like *ercolino* ("little Hercules", a term for a strong child) for the Romans.'



ODDERO

BARBARESCO DOCG GALLINA



VARIETY

100% Nebbiolo

VINEYARD

Location: Neive Gallina, Plot 10, Sub-plots 114, 327 Characteristics: 200 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: a portion is 50 years old, and a more recent one is 13 years old.

Size: 2 hectares

Yield: 60 quintals/hectare

HARVESTING PERIOD

First week of October

PRODUCTION

6,000 bottles

WINEMAKING

Like all Nebbiolo vineyards, vines are scrupulously grown and grapes are selected manually, both in the vineyards and in the cellar. The grapes, previously arranged in 18 kg cases, are transferred onto a conveyor belt and then undergo gentle de-stemming and pressing. The alcoholic fermentation and the maceration last for approximately 25 days at a constant temperature of 28°C. The malolactic fermentation follows in December.

AGEING

Ageing in 40HL oak barrels - hectoliter French and Austrian oak barrels. Bottling takes place at the end of the summer, with a further six months of bottle ageing before release on the market.

ORGANOLEPTIC CHARACTERISTICS

Barbaresco Gallina is typically elegant with its refined bouquet and palate, and assertive tannins. It is the expression of a marl soil rich in fine sand. Red in colour with pale garnet tinges. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, spices and violets (typical of Nebbiolo). Mouth-filling tannins, excellent persistence on the palate.



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.



ODDERO

LANGHE DOC NEBBIOLO



VARIETY

Nebbiolo

VINEYARD

Location: La Morra, Santa Maria Bricco San Biagio, Plot 15, Sub-plots 305, 345, 429, 306, 68
Characteristics: 200 meters above sea level, eastern exposure, 2.8 x 0.9 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 15 years

Size: 2 hectares

Yield: 80 quintals/hectare

HARVESTING PERIOD

First 10 days of October

PRODUCTION

15,000 bottles

VINIFICATION

Selection of grape clusters in the vineyard during the harvest, alcoholic fermentation with maceration for around 15 days, followed by malolactic fermentation.

MATURING

Ageing in different size oak barrels for a year, one year and a half. Bottling in the autumn.

SENSORY CHARACTERISTICS

A typical Nebbiolo, with a ruby-red color, a beautiful bouquet of violets and red fruits, with pleasant tannins which recall the earth of the Langhe.



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.



ODDERO

BAROLO DOCG



VARIETY

100% Nebbiolo

VINEYARD

Location: La Morra, Santa Maria Bricco Chiesa, Plot 18, Sub-plots 503, 553, 443, 442, 552, 444, 483, 445, 612, 461, Capalot, Plot 21, Sub-plots 336, 348, 347, 560, 577, 575.

Characteristics: 200 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: varies, with the oldest being 60 years old

Size: 2.7 hectares

Yield: 70 quintals/hectare

Location: Castiglione Falletto Bricco Fiasco, Plot 7, Sub-plots 35, 36, 37, 38, 134 Characteristics: 250 meters above sea level, southwestern exposure, 2,70x0,90 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: varies, with the oldest being 60 years old

Size: 2.5 hectares

Yield: 70 quintals/hectare

HARVESTING PERIOD

mid-October

PRODUCTION

About 30,000 bottles

WINEMAKING

Rigorous manual selection of grapes in the vineyard. Fermentation and maceration in stainless steel for 20 days at a controlled temperature of 28-29°C, followed by malolactic fermentation. They occur separately for the three vineyards, as well as the malolactic fermentation

MATURING

The wines coming from the different vineyards are aged separately in 40, 60 and 75 - hectoliter Slavonian and Austrian oak barrels for 30 months. The wines are blended in the spring, then bottled at the end of the summer and aged in the bottle for another 6 months before release on the market.

SENSORY CHARACTERISTICS

Brilliant garnet-red color, with warmer tinges developing over time. Unmistakeable bouquet, very pleasant, intense yet ethereal, very persistent, at times spiced, with aromas of truffles, liquorice and dried flowers. Dry taste, with important, full tannins.

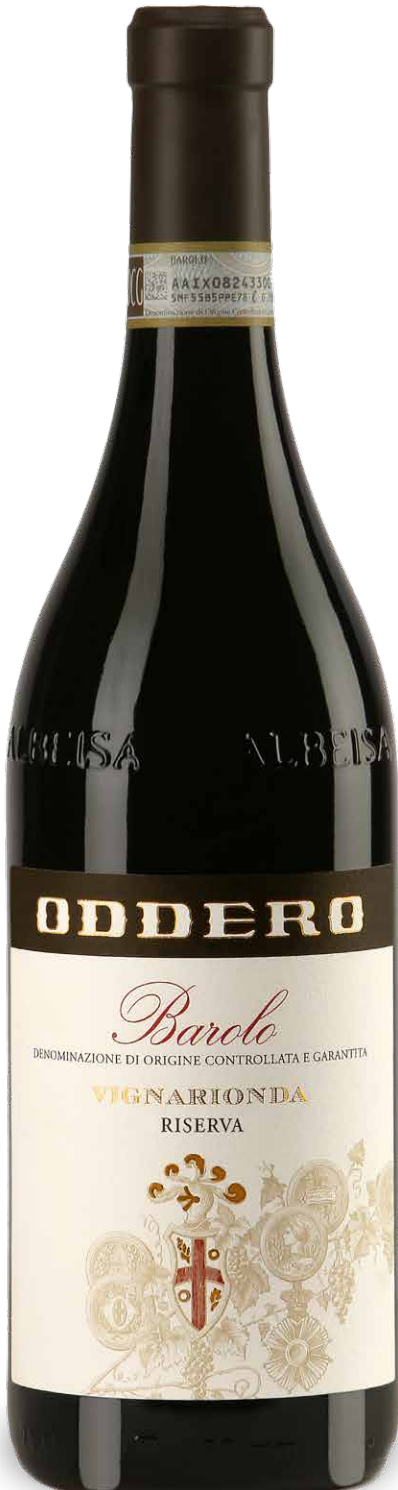
NOTES

What do you think of Hemingway? So asked readers of journalist Gianni Brera, who answered their literary and footballing questions in his column L'accademia di Brera ("Brera's academy") in the newspaper La Repubblica. His reply, in *Sbornie prese per sport* ("Drunk for the sake of sport") on 12/12/1986: "Ernest drank Valpolicella because he was around Venice, and in those days the Oddero brothers of La Morra couldn't get their wines to him. But if he'd known Oddero Barolo he would not have turned to the liquor which ultimately killed him."



ODDERO

BAROLO DOCG VIGNARIONDA RISERVA



GRAPE VARIETY

Nebbiolo 100%

VINEYARD

Municipality of Serralunga d'Alba, Foglio n. 8, Parcels n. 335, 340 Vineyard surface area: 0,7712 Ha

Exposure: South

Elevation: 360 meters above sea level, on the top of the hill

AGE OF VINEYARDS

Varies. The central and largest part, planted before the Oddero family bought the vineyard, probably dates back to 1972. The highest section with about 240 plants was planted in 1983, and the lowest section with about 300 plants in 2007

Our family began making Barolo Vignarionda in 1985, producing just a few bottles initially and continuing in the successive years with few exceptions. In fact, it was not produced in 1992, 1994, 2002, and in 2003 only 1,200 bottles were made. Since 2010, average annual production is between 2,700 and 3,000 bottles

HARVEST PERIOD

Second week of October

HARVEST

The grapes are harvested by hand into 18 kg crates and bunches manually selected. The crates are transported to the winery and the grapes sorted by conveyor-belt prior to entry in the de-stemming machine

YIELD 50 q/ha

FERMENTATION AND MACERATION

The grapes are moved to 50 hl fermenting vats, where they undergo alcoholic fermentation with daily racking and returning for approximately 25-28 days

TIME SPENT AGING

Devatting and malolactic fermentation, then decanting and ageing in Austrian oak for a period of about 40 months. After bottling, the bottles are stored in racks in our storage cellar at a controlled temperature of around 15 °C and 70% humidity

TASTING NOTES

Intense garnet-ruby red color, deep, limpid. Complex bouquet of dark fruit, blackberries, citrus and rose, balsamic notes of tobacco, liquorice and quina, with nuances of forest underbrush and wet limestone. In the mouth, the wine displays firm tannins, freshness, persistence and longevity



ODDERO

MOSCATO D'ASTI DOCG CASCINA FIORI



VARIETY

100% Moscato Bianco; it is a grape variety with ancient origins, appreciated even by the ancient Romans. The clusters have beautiful round berries with a golden colour, shading to a warm amber when ripe.

VINEYARD

Location: Trezzo Tinella Cascina Fiori, Plot 6, Sub-plots 150, 152, 151, 134, 135, 146, 296
Characteristics: 400 meters above sea level, southeastern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: Variable, the highest part is 20 years old the other one is 15 years old
Size: 1 hectare
Yield: 70 quintals/hectare

HARVEST TIME

First 10 days of September. Our vineyards are at a considerable altitude; the harvest is therefore, the harvest is never so early. The altitude of 400 meters above sea level provides great natural aroma to the grapes and our effort is to preserve it during the whole phase of maturing in the vineyard, adjusting the number of leaves that shade the grapes in the final phase of ripening, year per year.

PRODUCTION

15,000 bottles

VINIFICATION AND MATURING

Manual harvesting into crates, destemming-crushing, cold maceration for 12 hours, pressing of the must and static clarification at around 8°C for 48 hours. Fermentation in stainless steel and interruption of the fermentation using cold. Two different bottlings, one in November and one at the end of February and a third optional bottling in April.

ORGANOLEPTIC CHARACTERISTICS

Nicely intense yellow in colour, fragrant and aromatic bouquet with light notes of mandarin, grapefruit, white peach, flowers and sage. Refreshing taste, sweet and aromatic on the palate. This wine pairs well with the desserts of the best Italian tradition. We recommend it also for more daring pairings and more intense flavours: certain cheeses that are not overly seasoned, salami and figs, or as an aperitif. Some venture as far as grilled prawns. After all, in the olden days a typical snack of our household was bread, tuma cheese (made with sheep's milk) and Moscato.