

Figli Luigi Oddero



Barbaresco Rombone



At a Glance:

- **Appellation:** DOCG Barbaresco
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.5 ha of vines in the Rombone Cru near the village of Treiso
- **Soil Types and Compositions:** Limestone-clay marls and sandstone
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 30 years old.
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** After total destemming wine ferments spontaneously in stainless-steel tanks and concrete vats. Cuvaison lasts 16-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation in stainless-steel tanks and concrete vats
- **Élevage:** 18 months in an 85-hl neutral oak botte
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at bottling, with c. 30 mg/l free and 80-85 mg/l total sulfur

In The Glass:

This wine often shows the exceptionally refined touch that Dante and Francesco have brought to the Oddero operation—one which expresses the estate's traditional sensibility through an exceptionally and instinctively sensitive lens. The wine's, luscious strawberry fruit possesses a sense of coolness, and the palate reflects the vintage's tannic nature in a true but well-judged manner—appropriately firmly structured, but without being hard or mean.