

Figli Luigi Oddero



Barbera d'Alba



At a Glance:

- **Appellation:** DOCG Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south, southeast, and west-facing vines in mid-hillside parcels from the Santa Maria section of the village of La Morra
- **Soil Types and Compositions:** Limestone-clay marls and sandstone
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 25 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:** 12 months in a 70-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 Barbera d'Alba comes entirely from vineyards close to the old Parà facility in the Santa Maria sector of La Morra. Vinified in cement and aged in 70-hectoliter casks for one year, this 2017 demonstrates the same combination of traditionalism and precision as the Barolo. Proud, fresh acidity serves as a balance beam upon which savory red fruits leap and strut, and the wine displays a marked sense of liveliness. It's a Barbera that deftly renders La Morra's inherent elegance through its own varietal lens.