

Figli Luigi Oddero



Barolo Rocche Rivera



At a Glance:

- **Appellation:** DOCG Barolo
- **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 vines high on the slope in the Rocche Rivera section of the Scarrone cru near the village of Castiglione Falletto, directly adjacent to the Rocche di Castiglione
- **Soil Types and Compositions:** Limestone-clay marl and sand
- **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:** 36 months in neutral oak botti
- **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:

Though Oddero owns a notable four hectares in Scarrone—in a contiguous plot stretching from the bottom to the top of the hill—“Rocche Rivera” comprises only the upper portion with the most favorable exposition; the middle part and the less-favorably-oriented upper sides are blended into the Barolo “Tradizionale,” and the lower-lying section is bottled as Langhe Nebbiolo.