

Figli Luigi Oddero



Barolo Specola



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 south-facing vines in and amphitheatre in the central section of the Rive cru near the village of La Morra
- **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:

When Luigi and his brother Giacomo split in 2006, Luigi acquired the former Parà estate in Santa Maria di La Morra. Parà constructed an observatory tower (a "specola") in the center of the Rive cru, atop which he would monitor his team working the vineyards below. Luigi Oddero made this tower the symbol of his new winery, and titled his bottling of Rive "Specola." Rive possesses soils typical of this section of La Morra: layers of silt and clay marl, rich with fossilized mollusks and seashells. Oddero's "Specola" comprises only the center part of the cru.