

Figli Luigi Oddero



Barolo Vignarionda



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 .8 ha of vines in the south-facing Rionda cru near the village of Serralunga d'Alba
- **Soil Types and Compositions:** Limestone-clay marl
- **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:

The fabled cru of Vignarionda in Serralunga d'Alba is one of the most singular in all of Barolo. In his epic reference tome Barolo MGA Vol. 1, Alessandro Masnaghetti writes: "...the Barolo which is produced here can be termed—even more than a Barolo of Serralunga d'Alba—a Barolo of Vignarionda, such is the imprint of the cru." Few vineyards in Barolo are capable of this level of profundity, and if the zone were to ever develop a "Grand Cru" classification, Vignarionda would undoubtedly sit near the very top.