

Figli Luigi Oddero



Barolo Tradizionale



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 in a number of parcels mostly in La Morra, Castiglione Falletto, and Serralunga d'Alba, with some vines located in Barolo and Monforte 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 65-85-hl 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 estate's Barolo offers a classic, iron-infused nose with ample spice and an undercurrent of smoke. Its palate, if not exactly refined or elegant, is phenomenally balanced and irresistible in its old-school charm.