

# Figli Luigi Oddero



The Oddero family, active in the Barolo wine trade since the 1800's, was among the first to commercialize wine from the zone, and through the years they amassed a staggering 70 hectares of land—with Nebbiolo di Barolo comprising over 50 hectares. These acquisitions proved to be remarkably prescient over time, of course, as Barolo's stature and value have skyrocketed over the past thirty years. Keep in mind, though, that it was not exceptionally long ago that the area was mired in struggle; in the 1950s, the booming factories of Alba and Torino presented far more attractive job and lifestyle options for local youths than did the toil-intensive hillside vineyards of rural, rustic Barolo. Maintaining an estate of that size in such non-lucrative times required commitment, vision, and a great deal of hard work, and larger-than-life Luigi helmed his family's operation for many years under these conditions.

As is always the case, however, the human side of the seam is far more subject to fraying. Luigi and his brother Giacomo co-owned the Oddero estate until 2006, when insurmountable tensions drove them apart, and the family holdings were divided roughly equally between the two. Giacomo retained the old cellar, and Luigi set up shop in the former winery of local figurehead Luigi Parà, barely a kilometer away in Santa Maria di La Morra. Luigi Oddero passed away in 2010, leaving behind his wife Lena, and their two children Maria and Giovanni, all of whom are involved with the management of the estate. In 2012, Lena hired Dante Scaglioni—a local who had worked for 25 years as the winemaker for the legendary Bruno Giacosa—and it is through Dante's guidance that the estate's wines have reached new heights of expressiveness and complexity, building upon the honest traditionalism that had always informed them. Today, Dante is in the process of a gradual torch-pass to his protégé Francesco Versio, who worked alongside him at Giacosa toward the end of his tenure there, and who garnered Italy's "Young Winemaker of the Year" award in 2015. The future of this enviably landed estate is gleaming, and we are overjoyed to begin our alliance with them this autumn.

## Viticulture:

- **Farming:** Certified organic since 2014
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Limestone-clay, sand, and Tortonian marls
- **Vines:** Trained in Guyot, vines average 30 years old
- **Yields:** Controlled via severe pruning, debudding, and an occasional green harvest, yields average 40-45 hl/ha.
- **Harvest:** Entirely manual, usually from late September to mid October
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Following total destemming, wines ferment spontaneously in concrete vats. Cuvaison lasts 16-20 days.
- **Extraction:** Wines see punchdowns during fermentation.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March.

## Aging:

- **Élevage:** 12-36 months in medium and large botti made from neutral Austrian, Slavonian, and French oak
- **Lees:** Wines remain on their lees until racking following malolactic.
- **Fining and Filtration:** All wines are unfinned and see non-sterile plate filtration.
- **Sulfur:** Applied at bottling, with c. 30 mg/l free and 80-85 mg/l total sulfur