

# Figli Luigi Oddero



## Langhe Nebbiolo



### At a Glance:

- **Appellation:** DOC Langhe Nebbiolo
- **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 planted in the lower portions of the Rive cru in La Morra and the Scarrone cru in Castiglione Falletto
- **Soil Types and Compositions:** Limestone-clay marls and sandstone
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 25 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:** 18 months in an 85-hl neutral oak botte
- **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:

Oddero's Langhe Nebbiolo has some illustrious neighbors. Sourced partly from the lower-altitude slopes of the estate's large holding in the Rive cru in La Morra, and partly from the bottom part of their four-hectare parcel of Scarrone in Castiglione Falletto, it is effectively a Barolo—at least in terms of its zip code. While these more clay-dominated parts of the crus yield fruit of less mineral-inflected complexity than those destined for the Barolo bottlings, one still senses the elegance and lurking power of which these environs are capable.