



ODDERO

BARBERA D'ALBA DOC



VARIETY

100% Barbera

VINEYARD

Location: La Morra Characteristics: 230 meters above sea level, southwestern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare, Guyot upward-trained vertical-trellised training system.

Age: 15 years - 20 years

Yield: 90 quintals/hectare

HARVESTING PERIOD

Last 10 days of September

PRODUCTION

20,000 bottles

VINIFICATION

Selection of grapes in the vineyard, fermentation and maceration for about 10 days in stainless-steel containers, followed by malolactic fermentation in November.

MATURING

100% aged in 75-hectoliter Slavonian oak barrels for 12 months. Blended in the spring, bottled in the summer.

SENSORY CHARACTERISTICS

Intense ruby-red color with purple tinges, a bouquet of pure cherry, blackberry, black pepper and mineral flavors with an excellent dash of freshness. Elegant but intense, tannins are soft and fresh in the mouth, with a fine length.