



ODDERO

(Vigna Rionda Riserva 2016) "If the 2016 Barolo Riserva Vignarionda isn't the best wine Oddero has ever made, then I really don't know what is. Bright medium-deep red. The captivating aromas of red cherry, sweet spices, minerals, pipe tobacco, and red roses boast remarkable purity and depth. Then similar flavours in the mouth, with an extremely suave texture and impeccable acid/tannin/fruit balance. The finish is long, concentrated and multilayered, featuring repeating sweet spicy and floral nuances." 100 points, Ian D'Agata, Terroir Sense (February 2024)

(Barolo Villero 2020) "Precise, textural and long with aromas of dried thyme, cherries, forest berries, dried herbs and crushed black pepper. It's medium- to full-bodied with fine, firm tannins and fresh acidity. Lively and agile with a succulent core of sour cherries and white pepper at the center. A crushed stone character brings a mineral touch to it and onto the long, focused finish." 96 points, James Suckling (September 2024)

ODDERO

Piemonte, Italy

www.oddero.it/index.php/en/



Poderi e Cantine Oddero was established in the late 18th century by the Oddero family, who have lived in La Morra since the first half of that century. In the 1890s, Giovanni Battista Oddero began vinifying grapes, which lead to the winery's establishment. Later, his sons, Lorenzo and Luigi followed in his footsteps. It was the first Giacomo Oddero, who started selling wine in bottles. Yet, in the story of Oddero, one cannot pass up the second Giacomo Oddero, who renovated the ancient farm and began elevating the quality and prestige of the region's wine. Today, his legacy lives on through his daughter, Mariacristina, and his grandchildren, Isabella and Pietro, who represent the seventh generation of viticultural tradition.

Located in Santa Maria, La Morra, the raised vineyards are naturally terraced and overlook the Langhe hills. With a total of 35 hectares, they cultivate some of Piemonte's most renowned wines through the use of traditional knowledge paired with modern production techniques. 16.5 hectares are cultivated to produce Nebbiolo for Barolo and Barbaresco. Several of those vineyards are codified "Menzioni Geografiche Aggiuntive", meaning they are prized for Nebbiolo cultivation, under the new Production Regulations (Disciplinari di Produzione) for Barolo and Barbaresco. They also cultivate 6 hectares of hazelnut trees for the prized Nocciola Piemonte IGP.

A key element in their philosophy is respect for the natural heritage of the territory in partnership with the health of their customers. In 2008, they began practicing organic vineyard management, gradually altering habits every year. The certification process began in 2011 for several Nebbiolo vineyards; in 2017, they will have 18 hectares certified. The commitment to ecologically friendly methods continues into the cellar by maintaining 'maximum respect to the raw materials, which truly represent the richness and versatility of our soil'. Poderi e Cantine Oddero fundamentally believes their bottles of wine 'are' the vineyards they cultivate, and those 'talents' should not be wasted.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Red Wine					
OD0121	Langhe Nebbiolo	2021	13.5%	Cork	6X0.75lt
OD0322	Barbera d'Asti Superiore Nizza	2022	14.5%	Cork	6X0.75lt
OD0820	Barolo Classico	2020	14.0%	Cork	6X0.75lt
OD0619	Barolo Villero	2019	14.5%	Cork	6X0.75lt
OD4719	Barolo Classico - Magnum	2019	14.5%	Cork	6X1.5lt
OD0717	Barolo Riserva Bussia Vigna Mondoca	2017	14.5%	Cork	6X0.75lt
OD1018	Barolo Brunate	2018	14.5%	Cork	6X0.75lt
OD0917A	Barolo Riserva Vignarionda	2017	14.5%	Cork	6X0.75lt
OD4518	Barolo Brunate - Magnum	2018	14.5%	Cork	6X1.5lt
OD4115	Barolo Riserva Vignarionda - Magnum	2015	14.5%	Cork	1X1.5lt
OD4117	Barolo Riserva Vignarionda - Magnum	2017	14.5%	Cork	1X1.5lt