



BAROLO CLASSICO

Piemonte, Italy

Oddero



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

Method & Production

The grapes come from a selection of different vineyards across Barolo. Each plot is vinified separately, fermentation and maceration in stainless steel for 20 days at a controlled temperature of 28-29°C, followed by malolactic fermentation. The wines are aged in 40, 60 and 75 hectoliter Slavonian and Austrian oak barrels for 30 months. In Spring the matured wines are blended and then towards the end of the summer they are bottled. The wine then ages a further 6 months in bottle before release.

Tasting Notes

Brilliant garnet-red color, with warmer tinges developing over time. Unmistakeable bouquet, very pleasant, intense yet ethereal, very persistent, at times spiced, with aromas of truffles, liquorice and dried flowers. Dry, with full tannins.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OD0819	Barolo Classico	Nebbiolo	2019	14.0%	Cork	6X0.75lt	No	No	Yes	No