



## BAROLO BRUNATE

Piemonte, Italy

Oddero



[www.oddero.it/index.php/en/](http://www.oddero.it/index.php/en/)

### Method & Production

Careful manual selection of grapes, gentle de-stemming and pressing. Fermentation and maceration for approximately 25 days, at a constant temperature of 28° C. Malolactic fermentation follows in December. Aging in 20 Hl oak barrels for about 30 months. Bottling takes place at the end of the summer, with a further year of bottle aging before release on the market.

### Tasting Notes

Ru by, tending towards garnet. Intense notes of roses and violets, accompanied by a touch of damp earth and ripe red fruit. Soft tannins and a well-rounded finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
OD1018	Barolo Brunate	Nebbiolo	2018	14.5%	Cork	6X0.75lt	No	No	Yes	No