

BAROLO BRUNATE - MAGNUM

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

Ruby, 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 |
|----------|-------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine |                         |               |         |         |              |           |         |            |       |         |
| OD4518   | Barolo Brunate - Magnum | Nebbiolo      | 2018    | 14.5%   | Cork         | 6X1.5lt   | No      | No         | Yes   | No      |