

ODDERO



Barbaresco Gallina

Variety

100% Nebbiolo

Vineyard

Location: Neive Gallina, Plot 10, Sub-plots 114, 327

Characteristics: 200 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: one section of 50 years, and one more recently planted section of 10 years

Size: 2 hectares

Yield: 60 quintals/hectare

Harvesting period

First week of October

Production

6,000 bottles

Vinification

Great care taken over the cultivation of the vines, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing, alcoholic fermentation and maceration in stainless steel for 25 days at a controlled temperature of 28-29 °C. Malolactic fermentation follows in December.

Maturing

100% in 20 and 30 - hectoliter French and Austrian oak barrels. Bottling takes place at the end of the summer, with a further six months of bottle ageing before release on the market.

Sensory characteristics

Ruby-red color with pale garnet tinges. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, spices and violets (typical of Nebbiolo). Mouth-filling tannins, excellent persistence on the palate.

