

LANGHE NEBBIOLO

Piedmont, Italy

Oddero

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

Method & Production

Careful selection of grape clusters in the vineyard during the harvest. Maceration for around 15 days, followed by malolactic fermentation. Aging occurs in different size oak barrels for 14 months and then concrete for 3 months.

Tasting Notes

A typical Nebbiolo, with a ruby-red color, a beautiful bouquet of violets, red fruits and white pepper hints. The wine shows nice density, with good structure and fine tannins.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OD0124	Langhe Nebbiolo	Nebbiolo	2024	13.5%	Cork	6x0.75lt	No	No	Yes	No