

BAROLO VILLERO

Piedmont, Italy

Oddero

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

Method & Production

Scrupulous vine growing. Careful manual selection of grapes, both in the vineyards and in the cellar. Gentle de-stemming and pressing. Fermentation and maceration for approximately 25 days. The wine is aged in 40hl oak barrels for 30 months. The wine is bottled at the end of summer and ages for another year in the bottle before being sold.

Tasting Notes

Mature leather and spices, ripe sweet core of fruit with underlying freshness and tension. Structured palate, firm tannins, showing power, tarry notes and dark fruits.

“The 2015 Barolo Villero is one of the better ones on record, marked by an enormous structure and power to its classic profile of dark berries and currant. You could give it plenty of time to evolve in the cellar, or open it in the short-term to breathe next to a platter of prosciutto, culatello and mild cheeses.” **94 points, Monica Larner, The Wine Advokate (June 2019)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OD0620	Barolo Villero	Nebbiolo	2020	14.5%	Cork	6x0.75lt	No	No	Yes	No