

BAROLO RISERVA BUSSIA VIGNA MONDOCA

VEGAN

Piedmont, Italy

Oddero

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

Method & Production

The Nebbiolo grapes are harvested in the first part of October from single vineyard Vigna Mondoca, the oldest part of Bussia. Manual selection of the grapes. Gentle de-stemming and pressing. Spontaneous fermentation and maceration for approximately 30 days, at a constant temperature of 28-29°C. Malolactic fermentation follows in December. The wine is aged in 30Hl oak barrels for approximately 36 months. Only in the best vintages, such as this one, the Bussia Vigna Mandoca wines become Riserva, aging in their cellars in bottle for 5 years.

Tasting Notes

Mellow and elegant bouquet with scents of berries and natural balsamic notes, Mediterranean woodlands, and dried rose petal. Well-balanced, with elegant and assertive tannic texture. A long and complex finish.

“Vigna Mondoca is a warm cru with southern exposure within the broad Bussia MGA. A warm vintage combined with a warm cru over warm soil with almost no clay and primarily chalk, yet in the highest part of the Bussia. Restrained, the nose is full of plum and dark fruits, wild officinal herbs, liquorice and blood, developing on the palate with earthy tones, lively acidity and velvety, slightly oaky tannins. Concentrated and powerful, it’s nevertheless graceful.” **96 points, Aldo Fiordelli, Decanter (April 2021)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OD0717	Barolo Riserva Bussia Vigna Mondoca	Nebbiolo	2017	14.5%	Cork	6x0.75lt	No	No	Yes	No