



BAROLO CLASSICO - MAGNUM

Piemonte, Italy

Oddero



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

Method & Production

The grapes come from a selection of different vineyards across Barolo. Each plot is vinified separately, fermentation and maceration in stainless steel for 20 days at a controlled temperature of 28-29°C, followed by malolactic fermentation. The wines are aged in 40, 60 and 75 hectoliter Slavonian and Austrian oak barrels for 30 months. In Spring the matured wines are blended and then towards the end of the summer they are bottled. The wine then ages a further 6 months in bottle before release.

Tasting Notes

Brilliant garnet-red color, with warmer tinges developing over time. Unmistakeable bouquet, very pleasant, intense yet ethereal, very persistent, at times spiced, with aromas of truffles, liquorice and dried flowers. Dry, with full tannins.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|--------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| OD4720 | Barolo Classico - Magnum | Nebbiolo | 2020 | 14.5% | Cork | 6x1.5lt | No | No | Yes | No |