



ODDERO

(Barbaresco Gallina 2016)
"Attractive, tight fruit nose with savoury, mineral notes. Youthful on the palate too. Fantastic balance and plentiful while not going overboard with the fruit. Contained power."
Walter Spelling, 17.5 points, Purple Pages (May 2019)

(Barolo Villero 2015) **"Full-bodied, very tight and tannic with a focused and lengthy finish. Shows precision and power."** **96 points, James Suckling (January 2019)**

(Barolo Rocche di Castiglione 2015) **"Bright, saline notes pulse through the wonderfully expressive finish in another Barolo that has so much to say."** **95 Points, Antonio Galloni, Vinous (February 2019)**

(Barolo Riserva Vigna Rionda 2009) **"Balsamic notes and lovely shades of spearmint lift from a bouquet that offers so much green and herbal intensity. This is a delicate and ethereal expression and a very special wine"** **96 Points, Monica Lerner (June 2019)**

ODDERO

Piemonte, Italy

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

Poderi e Cantine Oddero was established in the late 18th century by the Oddero family, who have lived in La Morra since the first half of that century. In the 1890s, Giovanni Battista Oddero began vinifying grapes, which lead to the winery's establishment. Later, his sons, Lorenzo and Luigi followed in his footsteps. It was the first Giacomo Oddero, who started selling wine in bottles. Yet, in the story of Oddero, one cannot pass up the second Giacomo Oddero, who renovated the ancient farm and began elevating the quality and prestige of the region's wine. Today, his legacy lives on through his daughter, Mariacristina, and his grandchildren, Isabella and Pietro, who represent the seventh generation of viticultural tradition.

Located in Santa Maria, La Morra, the raised vineyards are naturally terraced and overlook the Langhe hills. With a total of 35 hectares, they cultivate some of Piemonte's most renowned wines through the use of traditional knowledge paired with modern production techniques. 16.5 hectares are cultivated to produce Nebbiolo for Barolo and Barbaresco. Several of those vineyards are codified "Menzioni Geografiche Aggiuntive", meaning they are prized for Nebbiolo cultivation, under the new Production Regulations (Disciplinari di Produzione) for Barolo and Barbaresco. They also cultivate 6 hectares of hazelnut trees for the prized Nocciola Piemonte IGP.

A key element in their philosophy is respect for the natural heritage of the territory in partnership with the health of their customers. In 2008, they began practicing organic vineyard management, gradually altering habits every year. The certification process began in 2011 for several Nebbiolo vineyards; in 2017, they will have 18 hectares certified. The commitment to ecologically friendly methods continues into the cellar by maintaining 'maximum respect to the raw materials, which truly represent the richness and versatility of our soil'. Poderi e Cantine Oddero fundamentally believes their bottles of wine 'are' the vineyards they cultivate, and those 'talents' should not be wasted.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Red Wine					
OD0117	Langhe Nebbiolo	2017	13.5%	Cork	6X0.75lt
OD0216	Barbaresco Gallina	2016	14.0%	Cork	6X0.75lt
OD0615	Barolo Villero	2015	14.5%	Cork	6X0.75lt
OD0515	Barolo Rocche Di Castiglione	2015	14.5%	Cork	X0.75lt
OD0909	Barolo Vignarionda Riserva	2009	14.0%	Cork	6X0.75lt