



BARBARESCO GALLINA

Piemonte, Italy

Oddero

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

Method & Production

Like all Nebbiolo vineyards, vines are scrupulously grown and grapes are selected manually, both in the vineyards and in the cellar. The grapes, previously arranged in 18 kg cases, are transferred onto a conveyor belt and then undergo gentle de-stemming and pressing. The alcoholic fermentation and the maceration last for approximately 25 days at a constant temperature of 28°C. The malolactic fermentation follows in December.

Ageing in 40HL oak barrels - hectoliter French and Austrian oak barrels. Bottling takes place at the end of the summer, with a further six months of bottle ageing before release on the market.

Tasting Notes

Typically elegant with its refined bouquet and palate, and assertive tannins. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, roses, white pepper and violets. Mouth-filling tannins, excellent persistence on the palate. Firm structure great length.

"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 Speller, 17.5 points, Purple Pages (May 2019)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
OD0216	Barbaresco Gallina	Nebbiolo	2016	14.0%	Cork	6X0.75lt	No	No	No