



## BAROLO VIGNARIONDA RISERVA

Piemonte, Italy

Oddero

[www.oddero.it/index.php/en/](http://www.oddero.it/index.php/en/)

### Method & Production

Manual harvest with careful selection of the grapes. Fermentation takes place in 50 hl vats, after which daily pump overs occur, for about 25-28 days. Malolactic fermentation to follow. Racking and returning in Austrian oak barrels for about 40 months before bottling.

### Tasting Notes

This barolo takes it to another level! Concentrated, mature, powerful yet elegant. Minty, mineral, bloody, almost creamy notes. A beautiful nose displaying dark red fruits and slight tar notes. Seamless palate, polished, powerful yet refined.

"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 Larner (June 2019)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
OD0909	Barolo Vignarionda Riserva	Nebbiolo	2009	14.0%	Cork	6X0.75lt	No	No	No