



BAROLO BRUNATE

Piemonte, Italy
Oddero

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

Method & Production

Careful manual selection of grapes, gentle de-stemming and pressing. Fermentation and maceration for approximately 25 days, at a constant temperature of 28° C. Malolactic fermentation follows in December. Aging in 20 Hl oak barrels for about 30 months. Bottling takes place at the end of the summer, with a further year of bottle aging before release on the market.

Tasting Notes

Ruby, tending towards garnet. Intense notes of roses and violets, accompanied by a touch of damp earth and ripe red fruit. Soft tannins and a well-rounded finish.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------|----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| OD1018 | Barolo Brunate | Nebbiolo | 2018 | 14.5% | Cork | 6X0.75lt | No | No | No | No |