

BAROLO BRUNATE - MAGNUM

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										
OD4518	Barolo Brunate - Magnum	Nebbiolo	2018	14.5%	Cork	6X1.5lt	No	No	Yes	No