

ODDERO DOLCETTO D'ALBA DOC



100% Dolcetto, the table grape of the hills of Langhe, which is eaten in the autumn with seasonal pears and boiled chestnuts from the nearby Alpine valleys. Attractive appearance, with an intense ruby-red color with purple hints. A vinous, fruity aroma and a dry taste with a full body. Deliciously juicy flavors of bright red fruit and a pleasant touch of bitterness. Organic.

The vineyards are located in Castiglione Falletto Brunella (300 meters above sea level, southern exposure, vines that are 30 years old) and La Morra Roggeri or *Le Ru* (280 meters above sea level, southwestern exposure, vines that are 40-50 years old). Manual harvest and selection of grapes in the vineyard; fermentation and maceration for about 12 days in stainless steel containers, followed by malolactic fermentation in November. Aging in stainless steel followed by bottling the next spring. On the market from early summer.

The Oddero winery's roots go back to the 18th century, when the family's ancestors began to make wine under their own name. The vineyards and farmhouses that they live in today have always belonged to the family. The wine cellars, located in Santa Maria of La Morra, are raised up on a natural terrace and overlook the hills of the Langhe. Surrounded by beautifully tended vineyards, the winery cultivates 86 acres. Over the past 40 years, Giacomo Oddero, born in 1926, has protected tradition while improving quality at the winery. He has now handed the reins of the winery to his daughter Mariacristina (who has a viticulture and oenology degree) and grandchildren Isabella and Pietro, who represent the seventh generation of a family with more than a century-and-a-half of viticultural tradition behind them. In 2008 they began converting to organic vineyard management. The Odderos' holdings are made up of many small vineyards (sometimes just an acre in size) distributed over a wide zone, where they strive to make wines that *are* the vineyards they cultivate. They have the great fortune to possess some of the most beautiful and important vineyards of the Langhe in Barolo and Barbaresco territory, with a high percentage of *sori*, the sunny sites where Nebbiolo can flourish. In general, their style is restrained: poised and sure, not flashy and forward.

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Tasting Note:

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Shelf Talker:

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