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Figli Luigi Oddero, La Morra (Piedmont)

Barbaresco Rombone DOCG

Vintage	2023
Winemaker	Figli Luigi Oddero
Region	Piedmont
Alcohol	14% vol.
Grapes	100% Nebbiolo

Winemaking

Traditional fermentation is carried out over 8 to 10 days at a temperature of 27 to 30°C. The wine then matures over 18 months in large, used oak barrels, followed by 12 months of maturing in bottles.

Our tasting note

This traditional Barbaresco has a garnet-red colour and a wonderful aroma of dried roses in combination with a pleasant hint of spice. The flavours on the palate are multi-faceted, with a wonderful structure and elegance. Diverse and excellently balanced finish.

Figli Luigi Oddero



The vineyard Figli Luigi Oddero is located in La Morra region. Luigi Oddero was a country gentleman with many diverse interests, a great sense of culture and a deep and instinctive love of his home region. He had a charis matic personality, was simultaneously progressive and conservative, was especially interested in technical innovations whilst at the same time never losing sight of his family history, which started with his grandparents in the 19th century. Even although Luigi experimented with international grape varieties, in the vineyard he always preferred Piedmont s most significant grape variety, the Nebbiolo. In recent years he chose the path of traditional winemaking where large wooden barrels are used almost exclusively. Since the death of Luigi, the business has been managed by his wife Lena, with the young oenologist Francesco Versio and sales manager Alberto Zaccarelli providing energetic support.

Suitable with

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