



Figli Luigi Oddero, La Morra (Piedmont)

Barbera d'Alba DOC

Vintage	2022
Winemaker	Figli Luigi Oddero
Region	Piedmont
Alcohol	14% vol.
Grapes	100% Barbera

Winemaking

After having been harvested, the grapes undergo classic fermentation over 5 days between 27 and 30°C. The wine then matures in stainless steel tanks and large old oak barrels, followed by roughly 12 months of maturing in bottles.

Our tasting note

This full-fruit Barbera has a ruby-red colour as well as an elegant nose with the fruity flavours of cherries and plums. The wine is soft on the palate with a wonderful richness and pleasant acidity. Full-flavoured, juicy 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 charismatic 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.



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