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Figli Luigi Oddero, La Morra (Piedmont)

Barolo DOCG

Vintage	2021
Winemaker	Figli Luigi Oddero
Region	Piedmont
Alcohol	14.5% vol.
Grapes	100% Nebbiolo

Winemaking

After having been fermented for 10 to 20 days between 27 and 30 °C, the wine matures in large used oak barrels for 24 months, followed by 12 months of maturing in bottles.

Our tasting note

This Barolo glows with an intensive garnet-red colour in the wine glass. It has a unique and pleasant aroma of dried roses, liquorice as well as a hint of truffle. Wonderfully subtle on the pallet with a delicious fruity flavour of strawberries and raspberries. A traditional Barolo of the utmost noblesse.

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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