



Figli Luigi Oddero, La Morra (Piedmont)

Barolo Rocche Rivera DOCG

Vintage	2015
Winemaker	Figli Luigi Oddero
Region	Piedmont
Alcohol	14.5% vol.
Grapes	100% Nebbiolo

Winemaking

Rocche Rivera ist eine 3 Hektar grosse, nach Süden exponierte Toplage in der Gemeinde Castiglione Falletto. Bevor die reifen Trauben entrappt und gepresst werden, erfolgt eine selektive Handlese im Weinberg. Traditionelle Maischegärung während 15 - 20 Tagen durch einheimische Hefen. Er reift im Edelstahltank mit anschliessender Überführung in grosse Eichenfässer für 36 Monate, gefolgt von 24 Monaten Flaschenreife.

Our tasting note

Bright garnet red with delicate orange highlights. A distinctive fragrance on the nose, intense and persistent with aromas of sweet spices, red berries, a pinch of tobacco and liquorice. Dry, supple and velvety on the palate with great tannin structure. It delivers a long-lasting finish with fine aroma and pleasant acidity.

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.



Suitable with

