



Figli Luigi Oddero, La Morra (Piedmont)

## Dolcetto d'Alba DOC

<b>Vintage</b>	2022
<b>Winemaker</b>	Figli Luigi Oddero
<b>Region</b>	Piedmont
<b>Alcohol</b>	13% vol.
<b>Grapes</b>	100% Dolcetto

### Winemaking

The fermentation for 5 days between 27 and 30 °C. The maturing takes place in stainless and concrete tanks.

### Our tasting note

The Dolcetto has a ruby-red colour with violet reflections. A fresh breeze of juicy wild berries and cherries. Extremely fresh, fruity and juicy on the pallet. An uncomplicated wine that can be enjoyed any time.

### Figli Luigi Oddero

The vineyard Luigi Oddero e Figli 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



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