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Figli Luigi Oddero, La Morra (Piedmont)

# Nebbiolo Langhe DOC

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

## Winemaking

Following the harvesting by hand of the select grapes, the Nebbiolo Langhe is fermented for 7 to 9 days at between 25 to 27 °C in the fermentation container. The wine then matures for a short time in stainless steel and cement tanks in order that the fruit aroma and freshness of the grapes are preserved optimally.

## Our tasting note

Gleaming, ruby-red with intensive flowery and fruity aroma. The wine has subtle fruity and tangy nose, which invokes images of fruit and dried rose pedals. Well-structured and balanced on the pallet, with a long-lasting fruit aroma.

## 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

Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch