

Figli Luigi Oddero, Barolo Vignarionda

This is a historic Piedmontese family with enviable vineyard holdings, acquired over centuries, whose large acreage allows them the luxury of bottling only their highest-quality fruit. The Vignarionda cru became famous in the late 1960s through wines made by the legendary Bruno Giacosa, who passed away in 2018. In 2012, Giacosa's long-time protégé Dante Scaglione became Luigi Oddero's cellarmaster, and Dante gradually passed the torch to the hugely talented Francesco Versio, who had worked alongside him at Giacosa and who garnered Italy's "Young Winemaker of the Year" award in 2015. Oddero's wines under Versio's care have gained depth, clarity, and precision while maintaining a strong thread of classicism.

Winery

The Oddero family, active in the Barolo wine trade since the 1800s, was among the first to commercialize wine from the zone, and through the years they amassed a staggering 70 hectares (173 acres) of land, with Nebbiolo di Barolo comprising over 50 hectares (124 acres). These acquisitions proved to be remarkably prescient over time as Barolo's stature and value skyrocketed. Maintaining an estate of that size required commitment, vision, and a great deal of hard work, and larger-than-life Luigi helmed his family's operation for many years. Luigi and his brother Giacomo co-owned the Oddero estate until 2006, when personal differences drove them apart, and the family holdings were divided roughly equally between the two. Luigi passed away in 2010, leaving behind his wife Lena, and their two children Maria and Giovanni, all of whom remain involved with the management of the estate.

Wine

The fabled cru of Vignarionda in Serralunga d'Alba is one of the most singular in all of Barolo. The Vignarionda cru became famous in the late 1960s through wines made by the legendary Bruno Giacosa, who passed away in 2018. Giacosa's fruit came from a prime south-facing parcel at the cru's eastern edge, immediately next to which are Oddero's holdings, situated at 350 meters altitude. In 2012, Dante Scaglione, Giacosa's protégé for nearly 25 years, became Luigi Oddero's winemaker. Dante possesses, according to Ian d'Agata, a "Giacosa-esque ability to coax sweet tannins and luscious fruit" from Vignarionda, a cru often known for the sternness of its wines. Dante gradually passed the torch to the hugely talented Francesco Versio, who had worked alongside him at Giacosa toward the end of his tenure and who garnered Italy's "Young Winemaker of the Year" award in 2015. Few vineyards in Barolo are capable of Vignarionda's level of profundity, and if the zone were to ever develop a "Grand Cru" classification, it would undoubtedly sit near the very to



Winemaking

Manual harvest; full destemming; spontaneous fermentation in concrete with a cuvaision of 16-20 days; malolactic fermentation in concrete on fine lees; aging in large Slavonian-oak botti for 36 months; kept in bottle several more years before release.

Varietals: Nebbiolo (100%)

Aging: 36 months in large neutral Slavonian oak botti

Vineyards

Region: Piedmont

Appellation: DOCG Barolo

Soil: Clay-limestone, sand and Tortonian marls

Age: 40 years average.

Vine Yields: 45 hl/ha

Eco-Practices: Certified organic since 2014