



# primavera

- S E L E C T I O N S -



*Figli Luigi Oddero*

**LOCALITY:** La Morra,  
Barolo

**WINEMAKER:** Francesco  
Versio & Dante Scaglione

[figliluigiioddero.it](http://figliluigiioddero.it)



**PIEDMONT**

## THE DREAM TEAM

The Oddero family has a remarkably long association with winemaking in the Langhe – traceable back to 1878 at least. In more recent history, the name began to find its way onto the labels of the region's great wine styles in the early 1950s, when brothers Luigi and Giacomo began bottling the family's wine under its own identity. Luigi was the driving force in terms of viticulture and winemaking, and under his influence the 'brand' became established and flourished for 50 years, and continues to be produced independently under the name Oddero.

In 2006, a crack in the family tree became a fracture, and Luigi with his wife, Lena, and children left the family estate in unhappy circumstances to create their own label. To Luigi's advantage, they retained the winery and some 32 ha of prime vineyard holdings in Castiglione Falletto, Serralunga d'Alba and La Morra. And so began the story of Figli Luigi Oddero.



The death of Luigi in 2010 left Lena to take charge of the estate, assisted with wine-making and marketing by Gregory Tura and Alberto Zaccarelli, who had both been with the Oddero business prior to the split. More recently, the renowned and enormously respected Dante Scaglione, long-time winemaker at Bruno Giacosa, has become involved as a key consultant, devoting considerable time and enormous expertise to Figli Luigi Oddero. In addition, Dante's former winemaking partner of 11 years at Giacosa, the youthful but influential Francesco Versio, has also come on board as part of the team, reuniting a real 'dynamic duo' with an incredible wealth of talent and experience.

Of course, even great winemakers need the right grapes to work with, and the vineyards of Luigi Oddero are the jewels in the crown. In Barolo, they have vines in three outstanding crus: Santa Maria in La Morra, Rocche dei Rivera in Castiglione Falletto and Vigna Rionda in Serralunga. Other small holdings are also utilised. In Barbaresco, their vines are within the Rombone cru in the commune of Treiso.



In the winery, the approach is steadfastly 'traditional', with relatively long ferments, use of concrete vats and large-format oak for maturation. The Barolos, in particular, are made in a classically elegant, long-lived style, which invariably show great expression of their 'terroir'.

## THE WINES



### 2015 Dolcetto d'Alba

The majority of the fruit for this comes from the Santa Maria cru just down the hill from the town of La Morra, with around 20% from a site in Serralunga, which is valuable in adding a little more structure. Tank fermented with no oak, the vibrancy of colour here is quite noticeable and sets the stage. Delightful lifted aromas of cherry lead the way, with dusty savouriness in the background. Fleshy and flavoursome but with some elegance. Superb example and impossible to resist drinking now.



### 2013 Langhe Freisa

Reflecting a terrific vintage and again coming off the Santa Maria vineyard, vilification is similar to the Dolcetto to help keep it fresh and vibrant. Often confused with Nebbiolo, and thought to be a possible spin off from it, the colour, aroma and palate structure of Freisa can be very similar. Freisa is not as finicky in regard to exposure as its cousin and generally gets picked 2–3 weeks earlier. In this case, mid to late September. Garnet red in colour with aromas of dried herbs, violets and rose petals. Spicy and savoury on the palate with well-structured Nebbiolo-like tannins.

## THE WINES CONTINUED...



### 2014 Langhe Nebbiolo

Fruit from the Santa Maria site, with a relatively short fermentation and maceration with indigenous yeast employed. 18 months maturation in an equal combination of tank and large-format oak. Lovely varietal aromas of strawberry and mulberry upfront, with attractive savoury characters of dried herb and fennel seed providing the background notes. Lingering flavour and length on the palate are a real feature. Drinking beautifully now and could easily improve with another 3-5 years in the cellar.



### 2013 Barolo

An equal blend of the three communes: La Morra, Castiglione Falletto and Serralunga. Similar winemaking for all three components, with a 24-day fermentation/maceration and 24 months in botti, but kept separate prior to blending at bottling. Subsequently, 14 months ageing prior to release. Sublime expression of the variety and the region with poached red fruit characters intertwined with elements of liquorice root, anise and wild herbs. So beautifully balanced, you could enjoy this now (with decanting especially), but the depth and underlying complexity really suggest it should kept much longer. The quality of the 2013 vintage comes through strongly here as well, no doubt.

## CONTINUED OVER...

## THE WINES CONTINUED...



### 2011 Barolo 'Specola' Cru Riserva – LIMITED

A very individual wine produced from fruit selected from a small site in Santa Maria where the soil has a unique mineral quality. At 230 m, this is a lower, ideal ripening site, and the fruit was able to be picked in early October, which retained freshness. Fermentation/maceration took place over 26 days, followed by 3 years in botti and 2 more in bottle. A beautiful expression of La Morra here in its aroma and flavour. Small red berries are prominent, with an almost fresh rose like perfume in evidence. Notes of freshly cut hay and sun-dried herbs play out in the background. The tannin is fine and chalky, the acidity soft but persistent with an orange pith quality on the finish. There's a satiny richness to this wine that makes it enormously attractive now, but its structure argues that its finest hour is very much in the future.



### 2010 Barolo 'Vigna Rionda' Riserva – LIMITED

Situated in the more elevated (350 m) southern part of Serralunga, Vigna Rionda is arguably its 'grand cru'. The nutrient-poor, mineral-rich soils produce muscular, sinewy wines with crunchy fruit intensity. This wine had a fermentation/maceration time of around 26 days, with 3 years in botti followed by 2 years in bottle. Vibrant, taut red-berry fruit here with strawberry, cranberry and redcurrant on display. Racy acidity and the underlying minerality provide the structure to take it forward for the longer term. Really classic style.

## CONTINUED OVER...

## THE WINES CONTINUED...



### 2014 Barbaresco 'Rombone' – LIMITED

At around 350 m, this is a relatively high site in Barbaresco, a cool pocket in the Treiso commune. 2014 was a very good (perhaps underrated) vintage here, and the early-ish picking in late September produced a wine with real brightness, vitality and crunchiness. Fermentation/maceration was around 16 days with 18 months maturation in Gamba oak botti. Followers of Luigi Oddero feel this wine tends to fly under the radar in his range, and offers classically silky, almost ethereal Barbaresco that shouldn't be overshadowed by the Barolo offerings. Aromatic herbs, fennel seed, cranberry, raspberry and dried rose petals all come through in the bouquet, and the palate has elegance and length with a feeling of energy and vigour within its restrained character. Some of the press have written 2014 off as a vintage, but some of the more Piedmont-focused writers have scored 2014 higher in many cases than 2013 – 'Rombone' included.