

# Figli Luigi Oddero



*Figli Luigi Oddero*

## Barolo DOCG

Current Vintages:

2004

2010: 94 WE

2012: 90 WE

2013: 92 WE, 91 JS



### **Tasting Notes:**

An unmistakable, intense, persistent and very pleasant bouquet. Aromas of sweet spices, soft fruit, mountain hay and licorice. Dry, soft and velvety on the palate. Great structure and aromatic persistence. Definitely an age-worthy wine, especially in the best vintages.

### **Food Pairings:**

It is excellent with game and meat in general and pairs wonderfully with cheese, both fresh and aged.

### **Region**

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Piemonte

### **Appellation**

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Barolo DOCG

### **Varietal(s)**

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100% Nebbiolo

### **Vineyard(s)**

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La Morra, Castiglione Falletto, Serralunga d'Alba

### **Fermentation**

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12-15 days with indigenous yeasts, stainless steel

### **Aging**

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24 months medium/large oak barrels, 12 months in bottle before release

### **Training System**

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Vertical-trellised vine rows 2 meters apart. Guyot.

### **Soil**

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Tuffaceous marl and clayey layers mixed with reddish sand



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# Figli Luigi Oddero



*Figli Luigi Oddero*

## Barolo "Vigna Rionda" DOCG

Current Vintages:

2004

2006

2007: 90 WE

2008: 96 WE



### Tasting Notes:

Intense, ethereal, very persistent aromas with notes of spices, underwood, licorice and wilted flowers. Dry, full and well-structured on the palate. This wine has a very long life if bottled and properly stored. Bottle ageing improves the wine's extraordinary organoleptic qualities.

### Food Pairings:

It is excellent with roast meats, game meat and fine aged cheese.

### Region

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Piemonte

### Appellation

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Barolo DOCG

### Varietal(s)

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100% Nebbiolo

### Vineyard(s)

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Vigna Rionda in Serralunga d'Alba

### Fermentation

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16-20 days with indigenous yeasts, stainless steel

### Aging

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Medium-size French oak barrels for 36 months.

Bottle ageing for 24 months before release.

### Training System

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Vertical-trellised vine rows 2 meters apart. Guyot.

### Soil

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Grey-bluish firm marl with reddish sandy layers. Rich in microelements and mineral salts.



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# Figli Luigi Oddero



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## Barolo "Rocche Rivera" DOCG

Current Vintages:  
2004



### **Tasting Notes:**

An unmistakable, intense, persistent and very pleasant bouquet. Aromas of sweet spices, soft fruit, mountain hay and licorice. Dry, soft and velvety on the palate. Great structure. Definitely an age-worthy wine, especially in the best vintages. It is excellent with roast meats, game and meat in general.

### **Food Pairings:**

It pairs wonderfully with cheese, both fresh and aged.

### **Region**

Piemonte

### **Appellation**

Barolo DOCG

### **Varietal(s)**

100% Nebbiolo

### **Vineyard(s)**

Rocche Rivera in Castiglione Falletto

### **Fermentation**

15-20 days with indigenous yeasts, stainless steel

### **Aging**

Medium/Large French oak barrels for 36 months.  
Bottle ageing for 24 months before release.

### **Training System**

Vertical-trellised vine rows 2 meters apart. Guyot.

### **Soil**

Grey-bluish marl, loose clayey material mixed with sand



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# Figli Luigi Oddero



*Figli Luigi Oddero*

## Barbaresco "Rombone" DOCG

Current Vintages:

2014: 92 WE

2015



### Tasting Notes:

Delicate, intense and gentle aromas. Scents of wilted rose, sweet spices and small fruit. Dry, soft and nearly velvety on the palate, great finesse, balance and elegance. However, it will age beautifully, as it goes on expressing its great qualities and noble austerity even after 8 to 10 years of bottle ageing.

### Food Pairings:

It is excellent with roast meats, game, poultry and meat in general. It pairs wonderfully with risotto, tajarin pasta and cheese, both fresh and aged.

### Region

Piemonte

### Appellation

Barbaresco DOCG

### Varietal(s)

100% Nebbiolo

### Vineyard(s)

Rombone in Treiso

### Fermentation

10-15 days with indigenous yeasts

### Aging

Medium/Large French oak barrels 18 months  
Bottle ageing for 24 months before release.

### Training System

Vertical-trellised vine rows 2 meters apart. Guyot.

### Soil

Grey-whitish marl with clayey-sandy layers.



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