

# GIORGIO ODERO

## 3 L Q R W 1 H U R G H O O . 2 O W

Grape variety: Pinot Noir  
Production area: foothills of Casteggio, in a single viney adjacent to the estate.  
Soil: lime/clay. Basic pH.  
Orientation of the vineyards NW-NE  
Altitude of the vineyards 160 m AMSL  
Training system: simple Guyot  
Average age of the vines 21 years  
Vine density: 5,000 vines per hectare  
Yield: less than 1 kg per vine

Harvest: the grapes come from the central part of the histo Vigna del Pin. We did a light trimming of the clusters in mid-July. Another selection of the clusters took place just before the harvest. The grapes were re-hand harvested in 5 kg boxes carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes. Natural fermentation with indigenous yeasts in an un-toasted French oak vat 15-day maceration. During maceration the wine is punched down and pumped over several times depending on the kinetics of the fermentation. A natural malolactic fermentation takes place in the autumn following harvest in small oak barrels.

Ageing: 12 months in 25 hl barrels, 6 months in stainless steel vats and a minimum of additional 12 months in bottle before release.

Sight: ruby red colour with garnet highlights.

Nose: intense, with notes of spices, ripe pits of the forest peculiar balsamic overtones (pine and sage) and a closing Seville orange.

Palate: fresh, fruity, fragrant and well-balanced perfectly true to the grape variety. Very elegant and balsamic, with an acidity that makes it very promising for ageing.

Ageing potential: over 20 years.

Vintage: 2018

Date of harvest: September 6th 2018

Date of bottling: January 26th 2021

2018 production: 3,112 bottles (0,75 l) Also available in magnum format (56 bottles) and 4-roboam format (20 bottles)

Notes about the 2018 vintage: the 2018 vintage was a cool vintage than the 2017, with a medium cold winter and regular spring and summer. The overall good weather conditions and remarkable temperature variations between day and night led to an early veraison. The ripening of the grapes, while constant, has been slow, allowing a better phenolic ripeness. The harvest was abundant and showed a perfect ripeness of the grapes that took place a few days later than the 2017 harvest.

Analytical data:

- alcohol: 14.25% vol

- acidity: 53 g/l

- residual sugar: < 0,5 g/l

- sulphites: 86 mg/l

- dry extract: 28.8 g/l

First vintage: 1989