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Gold Club February 2025

Poderi & Cantine Oddero 2017 Convento Barolo La Morra, Piedmont, Italy

About the wine: The Oddero family believes that exceptional wine is made from three elements: territory, grapes, and people. Their territory is the Langhe, an ancient land that has always been destined for viticulture. The grapes are Nebbiolo, which they make into the King of Wines, Barolo. And the people who work in their vineyards follow two centuries of tradition in hard work, passion, and dedication to quality. The Oddero family has been present in the territory of La Morra since at least the 18th century, with records suggesting they began making wine in the early 1800's! The legacy of Oddero is carried on today by Mariacristina, who entered the family business near the end of the 1990s, and grandchildren Isabella and Pietro, who represent the seventh generation of a family with over a century and a half of winemaking.

About the Region: The center of the production of the world's most exclusive and age-worthy red wines made from Nebbiolo, the Barolo wine region includes five core townships: La Morra, Monforte d'Alba, Serralunga d'Alba, Castiglione Falletto and the Barolo village itself, as well as a few outlying villages. The landscape of Barolo, characterized by prominent and castle-topped hills, is full of history and romance. Its wines, with the signature "tar and roses" aromas, have a deceptively light garnet color but full on the palate and plenty of tannins and acidity. The Barolo wines coming from the west side, from La Morra and Barolo, can be approachable relatively early on and represent the "feminine" side of Barolo. On the eastern side of the Barolo wine region, soils of compressed sandstone and chinks are less fertile, producing wines with intense body, power and structured tannins. This more "masculine" style comes from Monforte d'Alba and Serralunga d'Alba.

Tasting Notes: The experts say, "A big bodied Barolo for a great price. The nose is very Italian with notes of red tomato, leather, and brioche. The body is full with a rich tannic structure and notes of pepper and dark chocolate." Honestly, they might have nailed it! We were surprised how smooth it was, given its complexity and boldness. It comes from the east side of Barolo, so it's approachable and drinkable now, but it certainly could be cellared for many years. We would call this one textbook Barolo... light garnet in color, but big, red fruit, with balanced tannins. Enjoy!

Food Pairing: From the wild region in Northern Italy, this wine pairs beautifully with game meats, which tend to be fattier, richer meats. Foods with high-fat content, cooked with lard or butter, or that have an acid component, such as tomatoes, and/or a protein, such as meat or cheese, are the ideal food partners for Barolo. Vegetarian foods are excellent pairing for Barolo... we think fondly about pairing with Truffle Risotto (dear Lord, does that sound good right now?!) Other recommendations, you ask? How about pasta with a beef ragu? Or maybe slide into some pasta shells stuffed with braised veal and herbs? And don't forget about dessert! Barolo is beautifully paired with chocolate.