

 <i>Figli Luigi Oddero</i>		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 																																								
Bottle Size 75 cl		Product Name BAROLO D.O.C.G. 2017																																										
Alcohol by Volume 14.5 %																																												
Production Area BAROLO, PIEMONTE, ITALY		Alivini Product Code BAR-ODDERO-----20D																																										
Grapes 100% Nebbiolo																																												
Colour Red																																												
Method Oak																																												
Vinification The grapes are hand-harvested with rigorous selection both in the vineyard and before the destemming and crushing phase. Fermentation with maceration lasts for a period of 12-15 days, carried out by indigenous yeasts. Malolactic fermentation takes place between autumn and the following spring.																																												
Product Picture 		Tasting Notes and Wine Pairing Bright garnet red colour which tends towards brick red with age. The nose is rich and complex with notes of forest fruit, herbs, dry flowers, licorice and pine. Dry, smooth, and velvety on the palate. Long and persistent finish.																																										
INGREDIENTS <table border="1"> <tr> <td>List of Ingredients</td> <td>%</td> </tr> <tr> <td>Grapes</td> <td>99.99</td> </tr> <tr> <td>Potassium metabisulfite</td> <td>0.01</td> </tr> <tr> <td colspan="2"> </td> </tr> <tr> <td colspan="2"> </td> </tr> </table>				List of Ingredients	%	Grapes	99.99	Potassium metabisulfite	0.01					VALUES <table border="1"> <tr> <td>ENERGY</td> <td>Each 100ml</td> </tr> <tr> <td>KJ</td> <td>338</td> </tr> <tr> <td>Kcal</td> <td>80.7</td> </tr> <tr> <td colspan="2"> </td> </tr> </table>		ENERGY	Each 100ml	KJ	338	Kcal	80.7																							
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CLOSURE TYPE Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps				ALLERGENS <table border="1"> <tr> <td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td> <td>Y</td> <td>N</td> </tr> <tr> <td>Contains EGG (used in fining: e.g. egg albumin)</td> <td>X</td> <td></td> </tr> <tr> <td>Contains FISH (used in fining: e.g. isinglass)</td> <td>X</td> <td></td> </tr> <tr> <td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td> <td>X</td> <td></td> </tr> <tr> <td>Contains GLUTEN & products made from GLUTEN</td> <td>X</td> <td></td> </tr> <tr> <td>Contains CELERY & products made from CELERY</td> <td>X</td> <td></td> </tr> <tr> <td>Contains NUTS (shell and nuts) + products made from NUTS</td> <td>X</td> <td></td> </tr> <tr> <td>Contains PEANUTS & products made from PEANUTS</td> <td>X</td> <td></td> </tr> <tr> <td>Contains SOYA & products made from SOYA</td> <td>X</td> <td></td> </tr> <tr> <td>Contains MUSTARD & products made from MUSTARD</td> <td>X</td> <td></td> </tr> <tr> <td>Contains SESAME SEEDS & products made from SESAME SEEDS</td> <td>X</td> <td></td> </tr> <tr> <td>Contains LUPINS</td> <td>X</td> <td></td> </tr> <tr> <td>Contains MOLLUSCS & CRUSTACEANS</td> <td>X</td> <td></td> </tr> </table>		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	Y	N	Contains EGG (used in fining: e.g. egg albumin)	X		Contains FISH (used in fining: e.g. isinglass)	X		Contains MILK (used in fining: e.g. casein or potassium caseinate)	X		Contains GLUTEN & products made from GLUTEN	X		Contains CELERY & products made from CELERY	X		Contains NUTS (shell and nuts) + products made from NUTS	X		Contains PEANUTS & products made from PEANUTS	X		Contains SOYA & products made from SOYA	X		Contains MUSTARD & products made from MUSTARD	X		Contains SESAME SEEDS & products made from SESAME SEEDS	X		Contains LUPINS	X		Contains MOLLUSCS & CRUSTACEANS	X	
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RESIDUAL SUGAR BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)				DIETARY SUITABILITY <table border="1"> <tr> <td>CERTIFIED VEGAN</td> <td>Y</td> <td>N</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td>X</td> <td></td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td>X</td> <td></td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td>X</td> <td></td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>X</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td>X</td> <td></td> </tr> </table>		CERTIFIED VEGAN	Y	N	CERTIFIED VEGETARIAN	X		CERTIFIED ORGANIC	X		CERTIFIED BYODINAMIC	X		SUITABLE for VEGANS	X		SUITABLE for VEGETARIANS	X																						
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Total Acidity (TA) The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.				DATE 5.47																																								
Wine PH levels Indicate the pH of the wine (a number, usually between 2.9 and 4.0).				DATE 3.5																																								
STORAGE CONDITIONS Kepp the product between 14°C and 18°C																																												
ISSUED BY Francesca Cappello		DATE 12/12/2025		APPROVED BY GDT																																								
				DATE 15.12.2025																																								