

CASTELLO DI VERDUNO

BAROLO MASSARA

ORIGIN

Verduno, Piemonte, Italy

WINE TYPE & VARIETIES

Still red, Nebbiolo

VINEYARD

Sourced from the 1.2 ha south-east vineyard Massara at 280 m. a.s.l.

SOIL

White soil consisting chalky clay

AGE OF VINES

+50 y/o

VINIFICATION

The grapes are picked by hand, only the best bunches. The maceration lasted for 63 days in "tino" (open top wooden vat) with regular punching down the cap, at the end of the fermentation "submerged cap" is applied

AGING

The wine aged for 32 months in large Slavonian oak casks and 1 month in steel tanks, followed by 18 months in the bottle prior to its release. The wine is not fined or filtrated

Castello di Verduno is one of the historic estates in Barolo, located at the top of the tiny Verduno village, on the northern edge of of the Barolo zone. Bought by the Burlotto family in 1909, today Gabriella Burlotto and Franco Bianco run the estate with their daughters Giovanna and Marcella and their oenologist Mario Andrion.

Covering 10 hectares of vineyards in both the Barolo and Barbaresco zones, Castello di Verduno have prized holdings in two of the most famous crùs: Monvigliero in Verduno (Barolo) and Rabajà in Barbaresco. They are also dedicated to the Pelaverga variety, local to Verduno, which produces light-coloured but very distinctive red wines with fragrant pepper and spice characteristics. Thanks in part to their pioneering efforts with single-vineyard plantings, it was granted its own appellation, Verduno DOC, in 1995.

With all of this history behind them, Castello di Verduno could not be anything other than a traditional producer, though the wines are never rustic. The vineyards are farmed organically, with meticulous care in the vineyard and the cellar. Mario uses only native yeasts for the fermentation, and favors minimal use of sulphur. Long macerations and use of large old barrels are employed for the top wines, while the varietal bottling see mostly stainless steel to retain their character. These are poised, vibrant wines that capture the essence of Piemonte.



VIN

EST. 2012