

# CASTELLO DI VERDUNO

## BARBERA D'ALBA

### ORIGIN

Italy, Piedmont, Alba

### WINE TYPE & VARIETIES

Still red, Barbera

### SOIL

Limestone

### AGE OF VINES

30-50 years old

### VITICULTURE

Organic

### VINIFICATION

Maceration lasts for 10-12 days in stainless steel with regular punching down of the cap, the wine then ages for 3 months in Slavonian tanks and 6 months in steel tanks before being bottled. Bottling takes place without filtration.

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 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 Andron.

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 colored 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.

The grapes for this Barbera d'Alba comes from a few small south-facing vineyards near the village of Neive. The soil here is more heavy on limestone which gives the wine a refreshing acidity.



VIN

EST. 2012