

CASTELLO DI VERDUNO

BAROLO MONVIGLIERO RISERVA

ORIGIN

Italy, Piedmont, Movigliero

WINE TYPE & VARIETIES

Still red, Nebbiolo

SOIL

"White soil" with mainly chalky clay

AGE OF VINES

Around 55 years old

VITICULTURE

Organic

VINIFICATION

Handpicked grapes with selection on the best bunches, maceration takes place in open top wooden vats for 35 days, punch down, then aged 44 months in Slavonian oak followed by 1 month in stainless steel before bottling. Then an additional 18 months in the bottle. No filtration and no fining.

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 Movigliero vineyard is located around 280 meters above sea level in the commune of Verduno with vines planted in 1967. The total area is 0,3 hectare and the soil is the typical white earth with a high chalky clay content, known as the "Marne di Sant'Agata" (30% sand – 55% clay – 15% limestone). The vineyard lies towards the top of a hill, facing south. From this kind of soil it is possible to produce very elegant and fragrant wines with a great potential ageing.



VIN

EST. 2012