

CASTELLO DI VERDUNO

VERDUNO PELAVERGA 'BASADONE'

ORIGIN

Italy, Piedmont, Verduno

WINE TYPE & VARIETIES

Still dry red, Pelaverga Piccolo

SOIL

"White soil" with mainly chalky clay

AGE OF VINES

20-40 years old

VITICULTURE

Organic

VINIFICATION

Handpicked grapes with selection on the best bunches, maceration takes place in stainless steel with regular punch down, then aged 9 months in stainless steel before bottling. Then an additional rest for 3 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 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 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 are grown on two vineyards located in the village of Verduno: one in the Massara area, covering 1.24 hectares with vines planted in 1972, 1988 and in 2001, the other of 0.37 hectares in the Olmo district on parcels planted in 1989.

All the vines are grown with Pelaverga piccolo grape. The vineyards face south-east, on white soil of a mainly limestone composition. Basadone is the local name for the "wild poppy" and can also be understood as meaning "ladies kisser", since that wine has aphrodisiac property according to popular tradition.



VIN

EST. 2012