

CASTELLO DI VERDUNO

DOLCETTO D'ALBA 'CAMPOTO'

ORIGIN

Alba, Piedmont, Italy

WINE TYPE & VARIETIES

Still dry red, Dolcetto

VINEYARD

South-east facing 0,54 hectare
Campot vineyard in the
municipality of Barbaresco,
280 masl

SOIL

White calcareous and
clayey soil

AGE OF VINES

Planted 1970 and 1997

VITICULTURE

Organic

VINIFICATION

Manual harvest, sorting of best
bunches, 9 days maceration in
stainless steel, regular punch
down, 10-11 months aging in
steel, 3 months in bottle before
release. Unfiltered.

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 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