

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Comm. G.B. BURLOTTO- VERDUNO (CN) ITALY

The G.B. Burlotto Winery has remained a family-run business where all phases, from growing grapes, to production and sales (the diversified production is 90,000 bottles), are now taken care of by the owner, Marina Burlotto, the Commendator's great-niece, her husband, Giuseppe Alessandria who is responsible for the vineyards and their son, Fabio, who, having acquired a degree in oenology and viticulture, introduced several modern techniques: solutions which enhance the best of old traditions and family history.

"We respect the guiding spirit and intuitions which inspired the work of "il Commendatore" as much as possible. We offer wines today that reflect and exalt the peculiar terrain of the Verduno area, which has always produced wines of great balance and elegance; extremely pleasing when consumed young, yet capable, especially for the Barolo wines, and Monvigliero cru in particular, of evolving harmoniously and acquiring refined intrinsic nuances with age"

Fabio Alessandria

LANGHE PELAVERGA D.O.C



Village of Production: Verduno

Type of Grape: Pelaverga piccolo

First Vintage Produced: 1800

Number of Bottles Produced Annually: 10,000 based on the vintage;

Vineyards: Sut Jort, Lasagne, Rocche dell'Olmo

Exposure and Altimetry: Sut Jort and Lasagne have a western exposure and an altimetry respectively of 400 meters and 350 meters above sea level. Rocche dell'Olmo is situated in an eastern position at 380 meters.

Type of Terrain: Medium mixture of calcareous limestone with a slimy/muddy tendency.

Pruning Method & Density of Planting System: Guyot, 4,500- 4,700 vines per hectare.

Average Age of the Vines in Production: From 4 to 20 years in relation to the vineyard.

Yield per Hectare of Grape Crop: 80 quintals in relation to the climatic trend for the vintage year.

Period of Year and Method of Grape Harvesting: By hand, during the first half of October.

Vinification: Vinification requires a maceration-fermentation of almost 7 days in vats of French oak, with pumping over, remixing and re-submerging the wine on a daily basis, as well as temperature control, which should not exceed 27- 28 degrees. By achieving the malolactic fermentation in stainless steel vats, the wine matures in 3 months in Slavonian and Allier oak casks holding 35-50 hectoliters, and another 2 months in stainless steel casks.

Bottling: After bottling, normally done the following spring after the wine harvest, the wine ages in the bottle for another 2 months at least, before release.

TASTING NOTES: Verduno Pelaverga is a very palatable, dry, velvety and well-balanced wine with distinct features. Its color spans from purple to ruby. Its bouquet is intense, sensuous, fragrant, and delicately spicy. It is best drunk young over local hors d'oeuvre meat dishes, such as the raw meat salad of the Langhe, lukewarm beef's tongue served with 'Giardino' sauce, veal with tuna sauce, vegetable flans, Tajarin, agnolotti, gnocchi and various risottos. Legend says that Pelaverga is an aphrodisiac!!!