

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

www.bacchanalwines.com - info@bacchanalwines.com

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 60,000 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

BARBERA D'ALBA D.O.C – "AVES"



Village of Production: Verduno

Type of Grape: Barbera

First Vintage Produced: 1999

Number of Bottles Produced Annually: 3,500 - 5,000, in relation to the vintage;

Vineyards: Blending selected grapes from our best and oldest Barbera vineyards (Roddi, Neirane and Castagna), situated in Verduno.

Exposure and Altimetry: South and west, with an altimetry from 350 m. to 420 m. depending on the vineyard.

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

Pruning Method & Density of Planting System: Guyot, 4,500 - 5,000 vines per hectare.

Average Age of the Vines in Production: From 10 to 20 years in relation to the vineyard.

Yield per Hectare of Grape Crop: 70 quintals and based on 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 10 days in vats of French oak, with pumping over, remixing and re-submerging the wine on a daily basis, as well as temperature control, in case of excessive variations. The malolactic fermentation takes place in 5hl Allier oak barrels. Following the fermentation, the wine matures for an additional 10 months in the barrel.

Bottling: After bottling, normally done in late spring, the wine rests in the wine cellar for at least 6 months before release.