



COMM. G. B. BURLOTTO VERDUNO

BAROLO

Denominazione di Origine Controllata e Garantita
ACCLIVI

GRAPE VARIETY: Nebbiolo

Acclivi is a liquid postcard from Verduno, the fruit of its historic vineyards, of their steep slopes, dusted with pale earth. The locale transmits stretches of calm, a natural gracefulness, the airy splendor; it distills all this into a Barolo that is as pure as a crystal, infused with a current of luminous energy.

GEOGRAPHICAL AND GEOLOGICAL LOCATION: Verduno is the northernmost municipality of the Barolo area with soils that were formed between the Tortonian and the Messinian geological eras. Within short distances in the vineyards you can find land attributable to different geological formations, even if the prevailing ones are the laminated fossil Marls of Sant'Agata (Monvigliero) and the Cassano Spinola Formation (Neirane, Boscatto and part of Rocche Olmo). These are calcareous soils with a balanced presence of clay, sand and silt that allows for good water retention.

CHARACTERISTICS OF THE VINEYARD: Barolo Acclivi is our best representation of the full potential of the entire territory of Verduno. Produced only in years in which the quality allows, from a rigorous selection of grapes from our best and oldest vineyards located in Verduno (Monvigliero, Neirane, Rocche dell'Olmo and Boscatto). The choice of vines and the final blend varies in relation to the characteristics of the vintage. Our vines are trained in the Guyot style.

VINIFICATION: the harvest is carried out by hand, in order to preserve the integrity of the fruit and to allow for, when necessary, a selection of the grapes which are then transported to the cellar in 20 kg boxes. The bunches are de-stemmed and the must moved by gravity into open French oak vats where alcoholic fermentation takes place. During the maceration, delicate pumping over and punching down are carried out daily. Temperature control is utilized to prevent excessively high temperatures.

MATURATION: malolactic fermentation takes place in in large Allier oak barrels followed by subsequent maturation for a period of 20 to 33 months depending on the vintage. After bottling, normally carried out in the summer, the wine rests in the cellar for at least 9 months before being marketed.

Optimal serving temperature between 16 and 18 ° (60-65F).

Comm. Burlotto Gio. Battista

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