



COMM. G. B. BURLOTTO
VERDUNO



BAROLO

Denominazione di Origine Controllata e Garantita
MONVIGLIERO

GRAPE VARIETY: Nebbiolo

The symbolic vineyard of Verduno, a bulwark of elegance in Barolo. Our interpretation gathers the testimony of an ancient way, a refined taste, to be rediscovered. The luxury, calm, and voluptuousness of Baudelaire's texts is imprisoned here, in its lyrical intonation, in the aromas of a Levantine smokehouse and in the rich and light flavor, whose salty trail traces a finale image of clear purity.

GEOGRAPHICAL AND GEOLOGICAL LOCATION: the most northern vineyard of the Barolo area, not far from the Tanaro river, which has a significant influence on the microclimate of this important Verduno vineyard. The soil is made up of fossilized Marls of Sant'Agata called laminate or balanced agglomerates of silt, clay and sand arranged like sheets a few millimeters thick layered over each other. Active limestone around 11%.

CHARACTERISTICS OF THE VINEYARD: Our vineyard in Monvigliero is located in the central amphitheater of the hill and consists of three blocks with a total area of 2.02 hectares planted at five different times (in 1958, 1987, 1992 and 2015). The plants come from a massale selection of our own vineyards, as well as selected clones, grafted on Riparia, 420A and Kober 5BB rootstock. The exposure is completely south with a maximum altitude of 300 meters. 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. Whole cluster vinification is used (with grapes not destemmed) in open French oak vats, followed by two months of submerged cap maceration. In order to not damage the stalks, the grapes are still foot pressed.

MATURATION: malolactic fermentation takes place in Slavonian and Allier oak barrels of 35-50 hectoliters followed by subsequent maturation for about 3 years. Bottling is usually carried out in the summer without fining or filtration and then 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 Gioi. Battista

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