

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 about 110,000 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

BURLOTTO VERDUNO ROSATO "ELATIS"

Elatis is a different and unusual version of what the typical grape varieties from Piedmont can offer. Floral and mineral, Elatis is a rose' of character and structure that perfectly accompanies lighter dishes of Mediterranean cuisine. First production year: 2004.



THE GRAPES: 45% Nebbiolo, 45% Pelaverga, 10% Barbera

YIELD: 70-80 quintals/ha

VINIFICATION: After the grapes are destalked and softly pressed, maceration occurs in large vats for 1 or 2 days at temperature controlled depending on the vintage and the type of grape.

MATURATION: At least 6 months in stainless steel vats. The wine is aged for at least 2 months in the bottle before release.

ANALYTICAL DATA: Alcohol: 14% vol.

AGING POTENTIAL: 4 to 5 years.

GASTRONOMY: Great as an aperitif, this wine goes well with salads, breads, fish and seafood, appetizers, and frog's legs.

TASTING NOTES: Fruity and tasty with nice grip and lovely aromas of wild strawberry with hints of black pepper. Beautiful bouquet with a raspberry/strawberry nose and lots of fruit on the palate. Strong character and structure, it is a full-bodied rose'.