

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 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

LANGHE FREISA D.O.C



Village of Production: Roddi

Type of Grape: 100% Freisa

First Vintage Produced: 1850

Number of Bottles Produced Annually: 3.500 bottles

Vineyard Area: 0,6 hectares

Exposure and Altimetry: South with an altimetry of 320 m.

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

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

Average Age of the Vines in Production: 10 years

Yield per Hectare of Grape Crop: 60 quintals / hectar

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

Vinification: Vinification requires a maceration -fermentation of 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, in case of excessive variations. By achieving malolactic fermentation in stainless steel vats, the wine ages for 10 months in Allier big oak casks,

Bottling: After bottling, normally done in September, the wine rests in the wine cellar for at least 12 months before release.

TASTING NOTES: Deep red color. Intense and fine nose with hints of roses, cherries, raspberries and minerals. Powerful in the mouth. Much fruit- scents of tobacco and dark berries. Fine acids and long taste, dry and sometanin in the back makes the structure very nice.

A powerful and well balanced Freisa.