

# 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 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

### BARBERA D'ALBA D.O.C



**Village of Production:** Verduno

**Type of Grape:** Barbera

**First Year Vintage Produced:** 1850

**Number of Bottles Produced Annually:** 10,000 - 12,000, in relation to the vintage;

**Vineyard:** Various vineyards in the village of 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 5 to 45 years in relation to the vineyard.

**Yield per Hectare of Grape Crop:** From 70 to 80 quintals in relation to the climatic trend for the vintage year.

**Period of Year and Method of Grape Harvesting:** 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. Achieving malolactic fermentation in stainless steel vats, the wine matures from 8 to 9 months in Slavonian and Allier oak casks, holding 35-50 hectoliters.

**Bottling:** After bottling, normally done in August, the wine ages in the wine cellar for some months.