

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316

FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com

### 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 ~90,000 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

### DOLCETTO D'ALBA D.O.C



The 40 year old Neirane vineyard with full sunny exposure produces a full flavored well structured Dolcetto d'Alba. Two additional vineyards contribute to this excellent Dolcetto: Su Jort and Perno. Dolcetto means 'little sweet one' and though this wine is definitely not sweet it is however, fresh, light and zippy, "like the little sweet nephew of the family". Very much made in a traditional Italian style, this wine has a refreshing and food friendly finish to it. So sit back, relax and let your mind transport you back to "la dolce vita".

**THE GRAPES:** 100 %Dolcetto

**YEALD:** 75-80 quintals/ha

**VINIFICATION:** Fermentation-maceration in large vats for 7 days. 50% of the Dolcetto grapes are fermented using the old method of 'whole cluster' fermentation.

**MATURATION:** Partial in stainless still tank and partial in barrel until the end of July of the following year.

**AGING POTENTIAL:**4 to 7 years.

**GASTRONOMY:**Poultry dishes, red meat and goat cheese or simply by the glass.

**TASTING NOTES:** Burlotto Dolcetto 2015 vintage was very generous in terms of great medium body with rich flavors and fruity aroma.

Ruby red in color with violet nuances, the nose is generous and aromatic with aromas of small red berries and cherry fruit. The palate is round and refreshing with good acidity plus flavors of redcurrants and more cherries.