



COMM. G. B. BURLOTTO  
VERDUNO



## BAROLO

Denominazione di Origine Controllata e Garantita

GRAPE VARIETY: Nebbiolo

Ornament is a crime “, said Adolf Loos. And that which stays away from it, preserving proportion, harmony and recognizability, can rightly be called “classic”. This Barolo is a classic. Sober, rigorous, dynamic, with identity, it immerses you in the aura of its land with a secret force of persuasion.

**GEOGRAPHICAL AND GEOLOGICAL LOCATION:** Verduno is the northernmost municipality of the Barolo area with soils that were formed between the Tortonian and the Messinian geological eras. Within short distances in the vineyards you can find land attributable to different geological formations, even if the prevailing ones are the laminated fossil Marls of Sant’Agata (Monvigliero) and the Cassano Spinola Formation (Neirane, Boscatto and part of Rocche Olmo). They are calcareous soils with a balanced presence of clay, sand and silt that allows for good water retention.

**CHARACTERISTICS OF THE VINEYARD:** Barolo d.o.c.g. arises from the traditional practice of assembling several vineyards. Breri covers 0.77 hectares, with a southern exposure and a maximum altitude of 240 meters, Neirane has an area of one hectare, a west exposure and an altitude of 370 meters. At the same altitude but with an eastern exposure one can find our 1.25 hectares in Rocche Olmo and 1.13 hectares in Boscatto. 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. The bunches are de-stemmed and the must moved by gravity into open French oak vats where alcoholic fermentation takes place. During the maceration, delicate pumping over and punching down are carried out daily. Temperature control is utilized to prevent excessively high temperatures.

**MATURATION:** malolactic fermentation takes place in in large French oak barrels followed by subsequent maturation for a period of 20 to 33 months depending on the vintage. After bottling, normally carried out in the summer, 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 Gio. Battista*

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