



COMM. G. B. BURLOTTO
VERDUNO



VERDUNO PELAVERGA

Denominazione di Origine Controllata

GRAPE VARIETY: Pelaverga Piccolo

If it is true that perfumes give us back the past intact, then this wine is a small time machine. It takes you back, far away, to an environment oriented to mysterious, vaporous shadows; the delicate outlines anticipate the supple oscillations of flavor; the indigo and purple reflections instill the thought of a new sip.

Our winery owns several small vineyards in the municipalities of Verduno and Roddi. The calcareous soils, well balanced by the presence of clay, silt and sand, are geologically attributable in part to the laminated fossil Marls of Sant'Agata as well as to soils of the Cassano Spinola Formation. Altitudes range between 270 and 350 meters above sea level. Guyot training system of vines.

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 and open stainless steel tanks where alcoholic fermentation takes place. During the maceration, delicate pumping over and punching down are carried out daily. Temperature control to preserve the typical aromaticity of the grape.

MATURATION: malolactic fermentation and subsequent maturation in stainless steel tanks until late spring, when the wine is bottled. In some vintages we may opt for a short period of aging in large wooden barrels as well.

Optimal serving temperature between 14 and 18 ° (57-65F).

Comm. G. B. Burlotto Gioi. Battista E.

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