
CASTELLO DI VERDUNO BARBARESCO



Region: Piedmont, Italy

Appellation: Barbaresco DOCG

Grapes: 100% Nebbiolo

Farming: Practicing organic

Age of vines: Planted in 1974-1990

Altitude & Soil Type: 350 M, Marne di Sant'Agata (sand, clay, limestone)

Typical Harvest Time: First half of October

Maceration & Fermentation: 25 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 18 months in large Slavonian botti, 14 months in bottle

Finishing: no fining or filtering

Production: 6,700 bottles annually

Notes from Oliver:

The Castello di Verduno, owned by Gabriella Burlotto and Franco Bianco, is a beautiful old building at the top of the village of Verduno, on the edge of the Barolo zone. The Castello di Verduno wine label unites two cellars, one under the castle in the Barolo zone and the other near the famous 'cru' Rabajà, in the Barbaresco area. Wines are produced in Barbaresco and bottled and stored in Verduno.

The village Barbaresco from Verduno is a model of its type, showing absolutely typical aromas and flavors of redcurrant, fraise de bois, sandalwood and rose. Elegant, delicious when young but will age for many years in a good vintage. The grapes come from the Faset and Rabajà vineyards. Enjoy with risottos, grilled pork tenderloin, and braised meat dishes.