
CASTELLO DI VERDUNO BAROLO



Region: Piedmont, Italy

Appellation: Barolo DOCG

Grapes: 100% Nebbiolo

Farming: Practicing organic

Age of vines: Planted in 1988 and 1992

Altitude, Aspect & Soil Type: 280 M, SE, Marne di Sant'Agata (sand, clay, limestone)

Typical Harvest Time: Mid October

Maceration & Fermentation: 35 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 32 months in large Slavonian botti, 6 months in bottle

Finishing: no fining or filtering

Production: 3,000 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.

Verduno is one of the lesser-known villages in the Barolo zone, but makes for some of its most beautiful, delicate and fresh expressions. A lovely ruby red in the glass, with aromas of leather, red currants, wild strawberries, cinnamon, and sandalwood. Fresh acidity, harmonious tannins and a long finish. Enjoy now with rich risottos or braised meat dishes, or lay down for 10-15 years.