
CASTELLO DI VERDUNO LANGHE NEBBIOLO



Region: Piedmont, Italy

Appellation: Langhe DOC

Grapes: 100% Nebbiolo

Farming: Practicing organic

Age of vines: Planted in 1978

Altitude, Aspect & Soil Type: 265 M, E, Marne di Sant'Agata (sand, clay, limestone)

Typical Harvest Time: Third week of September

Maceration & Fermentation: 12 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Ageing: 6 months in large Slavonian botti, 3 months in stainless steel, 3 months in bottle

Finishing: no fining or filtering

Production: 7,800 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.

If you want a preview of Barbaresco without spending \$70 or more, or if you just love good, red, lip-smacking wine, try this Nebbiolo. All of the grapes come from the Barbaresco vineyards Faset and Rabajà. The wine shows elegant notes of red fruits, sandalwood, and rose petal. Lamb chops? Roast chicken? I'm making myself hungry.