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## CASTELLO DI VERDUNO BAROLO 'MASSARA'

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- Region:** Piedmont, Italy  
**Appellation:** Barolo DOCG  
**Village/Vineyard Site:** Verduno/Massara  
**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 oak vats with indigenous yeasts  
**Aging:** 32 months in large Slavonian botti, 21 months in bottle  
**Finishing:** no fining or filtering  
**Production:** 5,700 bottles annually
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### 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.

Mario Andrion, the enologist at Castello di Verduno, has this to say of the wines from Massara, "Brilliant ruby red color, broad and savory aroma of fruits and spices: pepper, preserved fruits, cherries, time, geranium, violet. On the palate, the wine shows freshness and fine tannins, and a long finish." Enjoy with risottos, grilled pork tenderloin, and braised meat dishes.