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## CASTELLO DI VERDUNO BAROLO 'MONVIGLIERO'

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- Region:** Piedmont, Italy  
**Appellation:** Barolo DOCG  
**Village/Vineyard Site:** Verduno/Monvigliero  
**Grapes:** 100% Nebbiolo  
**Farming:** Practicing organic  
**Age of vines:** Planted in 1967  
**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:** 30 months in large Slavonian botti, 40 months in bottle  
**Finishing:** no fining or filtering  
**Production:** 2,500 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.

Monvigliero is truly one of the best vineyards in the Barolo appellation. A combination of power and finesse, and always made as a Riserva, this wine is a beautiful ruby red color, 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.