
CASTELLO DI VERDUNO PELAVERGA 'BASADONE'



Region: Piedmont, Italy

Appellation: Verduno DOC

Grapes: 100% Pelaverga Piccolo

Farming: Practicing organic

Age of vines: Planted between 1973-2004

Altitude, Aspect & Soil Type: 290 M, SE, Marne di Sant'Agata (sand, clay, limestone)

Typical Harvest Time: First week of September

Maceration & Fermentation: 10 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 9 months in stainless steel, 3 months in bottle

Finishing: no fining or filtering

Production: 26,000 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.

The Pelaverga grape is indigenous to Verduno. One of our most eagerly-anticipated releases each year — made in very limited quantities, it sells out almost as soon as the allocation arrives! Juicy notes of strawberry and cranberry, with lip-smacking acidity. Delightful with salumi, egg pastas, risottos, and light meat dishes.