
CASTELLO DI VERDUNO BRUT ROSATO 'SCIOPET'



Region: Piedmont, Italy

Grapes: 100% Pelaverga Piccolo

Farming: Practicing organic

Age of vines: Planted between 1978

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

Typical Harvest Time: First week of September

Maceration & Fermentation: Controlled low temperature fermentation in acacia barrel and stainless steel with indigenous yeasts

Aging: Secondary fermentation in the bottle, 36 months on the lees

Finishing: no fining or filtering

Production: 2,000 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 the village of Verduno. While typically made into delicious, still red wine, Castello di Verduno makes a fantastic Metodo Classico from a portion of their plantings. Beautiful aromatics of roses, strawberries, cherries and lively acidity compliment a deep creamy richness from the time on the lees. A delightful pairing with charcuterie.