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alessandria**  
DAL 1830

# Barolo del Comune di Verduno docg

**Municipality:** Verduno

**Grape variety:** Nebbiolo

**Vineyards, Exposure and Altitude:** Pisapola (South/East, 280-350 metres), Campasso (East, 250-350 metres), Riva Rocca (South/East, 270-340 metres), Boscatto (East, 250-370 metres), Rocche dell'Olmo (East, 310-360 metres).

**Average age of vines:** about 25 years

**Total area:** around 4 hectares

**Soil:** calcareous slimy limestone

**Harvest period and method:** by hand, in October

**Vine training and Density of plants:** Guyot; 4,500 vines per hectare

**Fermentation and Maceration:** 25-30 days in tanks at a constant temperature of 26 – 28 °C (78,8 – 82,4 °F).

**Ageing and Fining:** about 3 years in 20 - 40 hectolitre Slavonian and French oak casks. 2 months in stainless steel tanks and at least 6 months in horizontally laid bottles.

**Bottling period:** at the beginning of the 4th year following the harvest

**Longevity:** 7-14 years

**First year of production:** Barolo 1860 / Barolo “del comune di Verduno” 2017



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