



**fratelli  
alessandria**  
DAL 1830

# Verduno Pelaverga “Speziale” doc

**Municipality:** Verduno

**Grape variety:** Pelaverga Piccolo

**Vineyards, Exposure and Altitude:** Riva Rocca (Soth/East, 270-320 meters), Campasso (East, 250-350 meters), Boscatto (East, 250-350 meters), Neirane (West 330-400 meters), Sotto Orti (West 270-310 meters), Galleria (West 250-280 meters)

**Average age of vines:** around 20 years

**Total area:** about 3 hectares

**Soil:** limestone and silty

**Harvest period and method:** by hand in the second half of September

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

**Fermentation and Maceration:** 6 – 8 days in stainless steel tanks at a constant temperature of 25 – 26 °C (77 – 79 °F)

**Ageing and Fining:** 5 – 6 months in stainless steel or cement tanks, and at least 1-2 months in horizontally laid bottles

**Bottling period:** April, May

**Longevity:** 3-4 years

**First year of production:** 1973

