



FRATELLI ALESSANDRIA

Barbera d'Alba Superiore 'Priòra'

Since the mid-19th century, the Alessandria family has called Verduno, at the northern edge of the Barolo zone, home. Then, Verduno was the center of Barolo winemaking—here families first crafted dry Nebbiolo wines in the style we know today. Because of this, the village was internationally recognized as the face of Barolo. Today Verduno is experiencing a renaissance, and it is the “brothers” Alessandria who are guiding the wines of Verduno back to the heights they once held. What Verduno gives is exactly what we crave in our Barolo wines: complexity without heaviness, structure with finesse. “Fratelli Alessandria is one of Piedmont’s under-the-radar jewels,” says Antonio Galloni.

WINERY: Società Agricola Fratelli Alessandria

WINEMAKERS: Alessandro and Vittore Alessandria

ESTABLISHED: 1870

REGION: ITALY • Piedmont • Verduno

APPELLATION: Barbera d'Alba DOC

BLEND: 100% Barbera

VINEYARDS: A selection of older-vine fruit from estate holdings in 'Rocche dell'Olmo' (east-facing, at 930-1,080 feet) and 'Semolino' (west-facing, at 960-1,050 feet) in Verduno, and 'Gramolere' (southeast-facing, 1,200-1,350 feet) in Monforte d'Alba.

AGE OF VINES: 35 years, on average

WINEMAKING: Hand-harvested in October. Destemmed and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for 12 to 14 months in 500L French oak casks and 20-40HL Slavonian oak casks. Aged further in tank for two months and in bottle for two months.

TASTING IMPRESSIONS: Aromas of red and black cherries, plum, mocha, baking spices. Deep, ripe flavors, silky tannins; very long.

PAIRING SUGGESTIONS: Grilled chicken; gnocchi with gorgonzola sauce; salumi with truffles



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