



FRATELLI ALESSANDRIA

Barolo

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: Societa’ Agricola Fratelli Alessandria

WINEMAKERS: Alessandro and Vittore Alessandria

ESTABLISHED: 1870

REGION: ITALY • Piedmont • Verduno

APPELLATION: Barolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: A selection of fruit from vineyards ‘Pisapola’ (southeast-facing, at 840-1,050 feet); ‘Campasso’ (east-facing, at 750-1,050 feet); ‘Riva Rocca’ (southeast-facing, at 750-1,020 feet); ‘Boscatto’ (east-facing, at 750-1,110 feet); ‘Rocche dell’Olmo’ (east-facing, at 930-1,080 feet) in Verduno, and ‘Gramolere’ (southwest-facing, at 1,050-1,350 feet) in Monforte d’Alba. Local soils are called “marne di Sant’Agata,” a mix of sand and clay with a high proportion of limestone, unique to Verduno.

AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested in October. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for three years in older Slavonian and French oak casks (20-40HL); two months in tank and then six months in bottle. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of dark cherries, red plums, herbs, spices and warm leather. Structured yet silky, with fine-grained tannins.

PAIRING SUGGESTIONS: Grilled steak; osso bucco; truffled dishes



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