



FRATELLI ALESSANDRIA

Barolo Chinato

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: (base wine) Barolo DOCG

BLEND: 100% Nebbiolo, plus herbs and spices

VINEYARDS: A selection of fruit from estate vines in Verduno

AGE OF VINES: 25 years, on average

WINEMAKING: Neutral grain spirits are infused with some 35 different herbs and spices, including quinine bark, cinnamon, liquorice, vanilla, ginger, cloves, anise and rhubarb. This mixture is added to a base wine of Barolo, sweetened, and then aged in oak barrels for at least one year.

TASTING IMPRESSIONS: Aromas of baking spices, orange peel, light pepper, dried roses. Smooth, velvety and balanced.

PAIRING SUGGESTIONS: Served lightly chilled in small glasses; with dark chocolate-based desserts or simply as a digestive after a sumptuous meal

NOTES: Chinato (key-NAH-toe) was created originally in the late 1800s as a “medicine” recommended by Langhe doctors for people suffering from the flu.



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