



FRATELLI ALESSANDRIA

Barolo 'Gramolere'

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: Azienda Agricola Fratelli Alessandria

WINEMAKERS: Alessandro and Vittore Alessandria

ESTABLISHED: 1870

REGION: ITALY • Piedmont • Verduno

APPELLATION: Barolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: ‘Gramolere’ is located in Monforte d’Alba, facing south/southwest, at some 1,050 to 1,750 feet above sea level. Soils are a mix of clay and sand, with some limestone.

AGE OF VINES: 30 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 oak casks (20-40HL). Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of dark cherries, red plums, mint, balsam. Structured; tannins are fine-grained yet present. Mouth-filling and long.

PAIRING SUGGESTIONS: Grilled steak; osso bucco; truffled dishes



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