



FRATELLI ALESSANDRIA

Barolo 'San Lorenzo di Verduno'

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: 'San Lorenzo' is located in Verduno, a village in the appellation's northernmost corner. The plot faces south, at some 720 to 780 feet above sea level. 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: 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, red roses, wildflowers. Supple and silky; tannins are fine-grained.

PAIRING SUGGESTIONS: Grilled steak; dishes with wild mushrooms



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