



FRATELLI ALESSANDRIA Langhe Nebbiolo 'Prinsiot'

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: Langhe Nebbiolo DOC

BLEND: 100% Nebbiolo

VINEYARDS: A selection of fruit from estate vines in Verduno: 'Neirane' (west-facing, at 990-1,200 feet); 'Pisapola' (southeast-facing, 740-1,050 feet) and 'Sotto Orti' (west-facing, at 710-930 feet). About one-third of the blend is declassified Nebbiolo from Barolo cru plots in Verduno. 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: 10 years, on average

WINEMAKING: Hand-harvested in early October. Destemmed and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Fermented for ten months in older French and Slavonian casks (20-40HL), two months in tank and three months in bottle. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of rose, red plums, black raspberries, light pepper. Fine-grained tannins, layered, fresh.

PAIRING SUGGESTIONS: Grilled red meat; salumi; pasta with truffles



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