



FRATELLI ALESSANDRIA

Barolo del Comune 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—and 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 Italian wine expert 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, 840-1,050 feet); ‘Campasso’ (east, 750-1,050 feet); ‘Riva Rocca’ (southeast, 750-1,020 feet); ‘Boscatto’ (east, 750-1,110 feet); ‘Rocche dell’Olmo’ (east, 930-1,080 feet) in Verduno. Soils are “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. Destemmed; fermented on indigenous yeasts in steel tank. Aged for 3 years in Slavonian and French oak casks (20-40HL); 2 months in tank and then 6 months in bottle. Unfined 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

NOTES: The “comune di” Barolo designation is reserved for Barolo wines in which 85% of the grapes hail from a single “comune” or village.



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