



## FRATELLI ALESSANDRIA Verduno Pelaverga 'Speziale'

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:** Azienda Agricola Fratelli Alessandria

**WINEMAKERS:** Alessandro and Vittore Alessandria

**ESTABLISHED:** 1870

**REGION:** ITALY • Piedmont • Verduno

**APPELLATION:** Verduno Pelaverga DOC

**BLEND:** 100% Pelaverga piccolo

**VINEYARDS:** A selection from vineyards in Verduno: ‘Riva Rocca’ (southeast-facing); ‘Campasso’ (east-facing); ‘Boscatto’ (east-facing); ‘Neirane’ (west-facing); ‘Sotto Orti’ (west-facing) and ‘Galleria’ (west-facing). 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:** 20 years, on average

**WINEMAKING:** Hand-harvested in late September. Destemmed and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank for six months, then two months in bottle.

**TASTING IMPRESSIONS:** Aromas of wild strawberries, raspberries, rosemary flowers, light pepper. Suave and juicy, with light tannins.

**PAIRING SUGGESTIONS:** As an aperitif; with grilled white meats; salumi

**NOTES:** The red Pelaverga grape is native to Verduno; there are less than a dozen local producers who craft pure Pelaverga wines. Often served lightly chilled.



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