



FRATELLI ALESSANDRIA

Langhe Rosso 'Rossoluna' 2018

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 Rosso DOC

BLEND: 40% Nebbiolo, 30% Barbera, 30% Freisa

VINEYARDS: Estate vines (just under one acre) in Verduno, from vineyards 'Campasso,' facing east, and 'Semolino,' facing west. 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. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for one year in 500L French oak tonneaux; three months in cement and stainless steel tanks; then an additional three months in bottle. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black cherries, wild strawberry, mixed roses, red plum, light spice. Juicy, supple; refined tannins

PAIRING SUGGESTIONS: Air-dried sausage; pasta with meat sauce



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