



FRATELLI ALESSANDRIA

Dolcetto d'Alba

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: Dolcetto d'Alba DOC

BLEND: 100% Dolcetto

VINEYARDS: A selection of fruit from estate vines in Verduno: 'Boscatto,' facing east between 750 and 1,110 feet in altitude; 'Cristiani,' facing west at 750 feet; 'Sotto Orti,' facing west between 810 and 930 feet; and 'Semolino,' facing west at 960 feet. 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: 35 years, on average

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

TASTING IMPRESSIONS: Aromas of red and black cherries, plums, fresh blueberries, light spices. Fresh and juicy, smooth.

PAIRING SUGGESTIONS: Grilled chicken; air-dried salami; hamburgers with smoked bacon



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