



COMM. G. B. BURLOTTO
VERDUNO



DOLCETTO D'ALBA

Denominazione di Origine Controllata

GRAPE VARIETY: Dolcetto

A reconciliation of opposites: the dreamy and the concrete, the popular and the refined, the grace of yesteryear and an unthinkable strength, the labor and sweetness that are intertwined in the name. Good in the glass of those who just want to drink it, and in that of those who want to listen to its story, calm and never arrogant. It is the wine of those in a hurry and those who have time.

Our winery owns several small vineyards in the municipalities of Verduno and Roddi. The calcareous soils, well balanced by the presence of clay, silt and sand, are geologically attributable in part to the laminated fossil Marls of Sant'Agata as well as to soils of the Cassano Spinola Formation. Altitudes range between 270 and 350 meters above sea level. Guyot training system of vines.

VINIFICATION: the harvest is carried out by hand, in order to preserve the integrity of the fruit and to allow for, if necessary, a selection of the grapes which are then transported to the cellar in 20 kg boxes. The bunches are only partially de-stemmed and we utilize a significant percentage of whole clusters for alcoholic fermentation. During the maceration, delicate pumping over and punching down are carried out daily.

MATURATION: malolactic fermentation followed by 9 months maturation in stainless steel tanks. In some vintages we also allow for a period of aging in large barrels. Bottling is usually carried out in the summer following the harvest.

Optimal serving temperature between 16 and 18 ° (60-65F).

Comm Burlotto Gian Battista

AZIENDA VITIVINICOLA COMM. G. B. BURLOTTO

Via Vittorio Emanuele II, 28, 12060 Verduno CN | Tel: +39 0172 470122 - e.mail: burlotto@burlotto.com - www.burlotto.com