



COMM. G. B. BURLOTTO

VERDUNO



AVES BARBERA D'ALBA

Denominazione di Origine Controllata

GRAPE VARIETY: Barbera

A powerful wine, but not monolithic, deep without saturation. Its expressive energy is revealed in its nuances, the floral hints, the vibrations of juicy fruit, in the warmth it holds. His kingdom is not the tasting room, but the set table; with a horizon not limited to regional cuisine, but ranging in every direction.

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: Aves, produced only in the top vintages, is a rigorous selection of grapes from our best and oldest vineyards. The harvest is carried out by hand, in order to preserve the integrity of the fruit and to allow for, when necessary, a selection of the grapes which are then transported to the cellar in 20 kg boxes. The bunches are de-stemmed and the must moved by gravity into open French oak vats where alcoholic fermentation takes place. During the maceration, delicate pumping over and punching down are carried out daily.

MATURATION: Aves undergoes malolactic fermentation and an additional 9 months of maturation in 500 liter wooden barrels followed by subsequent assembly and aging in large barrels. Bottling is usually carried out in the period between the end of August and the beginning of September of the year following the harvest.

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

Comm. G. B. Burlotto Gioi. Battista

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