

## COMM.G.B.BURLOTTO

VERDUNO

## LANGHE NEBBIOLO

Denominazione di Origine Controllata

**GRAPE VARIETY:** Nebbiolo

The hidden face of the great Langa grape, overshadowed by the overwhelming force of the classics, born already armed for a renunciation of youth in the name of triumphant self assurance. Here is, instead, the youth of Nebbiolo, unexpected, brilliant and memorable: it does not have the weight of the great wines, but it brings as a gift its precious, intimate clarity.

Our winery owns several small vineyards in the municipalities of Verduno. 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 grapes are harvested in top-quality vineyards which, due to age of the vines or specific climatic conditions of the vintage, we think are ideal for producing a wine that highlights the most immediate and gentle characteristics of the grape. 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 destemmed and the must moved by gravity into open French oak vats and open stainless steel tanks where alcoholic fermentation takes place. During the maceration, delicate pumping over and punching down are carried out daily.

MATURATION: malolactic fermentation in stainless steel tanks followed by aging in large French oak 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).

