



Burlotto Pelaverga, 2014

Region: Piemonte **Alcohol:** 12.5% **Grape Varietal:** 100% Pelaverga

HISTORY

During his seventy-seven years as a winemaker (1850-1927), G.B. Burlotto's accomplishments were rivaled only by those of Biondi-Santi and Vega Sicilia, as he achieved superstardom in a world dominated by French wines. He pioneered selling Barolo in bottle (not cask or demijohn), predating even Giacomo Conterno's Barolo Monfortino. As official supplier to the Royal House of Savoy, which once ruled Piemonte, he not only achieved personal fame, he made his village of Verduno as renowned as Serralunga or La Morra. Founded by Giovan Battista Burlotto in the second half of the 18th century, Il Commendatore, as he was known, made his name blending grapes, bottling wines and labeling them with the "chateau" legend as in France. His son, Francesco, continued Burlotto's vision after his death in 1927, playing a pioneering role in establishing the pelaverga variety and touting the Verduno region. Today, Burlotto has re-emerged as one of Piemonte's great small producers, thanks to the brilliant and highly traditional winemaking of G.B.'s great-great-grandson, Fabio Alessandria.

VINEYARDS

Pelaverga (often known as Pelaverga Piccolo) is a rare dark-skinned red grape native to the hills of Piemonte in northwestern Italy. It is also known by many other names, including Carola, Cari, Fra Germano and Taddone. It produces pale, strawberry-scented wines similar to the very lightest Freisa or even Pinot Noir. It currently lays claim only to a tiny acreage, and even with its own dedicated DOC it seems unlikely that this will soon increase significantly. Soils are a mixture of calcareous clays and silt. Vines are Guyot trained with approximately 4500 to 4700 per hectare. The average age of the vines is 4 to 20 years old.

WINEMAKING

Fermentation begins with maceration for about 7 days in French oak barrels, with daily pumping over and punching. Temperature controlled tanks do not exceed 27-28 °. After malolactic fermentation, the wine is aged in stainless steel, then 3 months in oak barrels of 35- 50 hl Slavonian and Allier Oak and a further 2 months in stainless steel. After bottling, usually performed in the spring following the vintage, the wine spends an additional 2 months in bottle.

TASTING NOTES

A medium ruby color in the glass, the nose opens up with rose petal and wild strawberries with Herbs de Provence. On the palate tart raspberries are surrounded by lavender and savory herbs. A modern fruit profile with a rustic edge.