

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) -- [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

## PRODUCER : Comm. G.B. BURLOTTO – VERDUNO (CN) - ITALY

This historic estate, located in the commune of Verduno in the Barolo DOCG, was established by Giovan Battista Burlotto, *il Commendatore*, in the mid-18th century, during which time it earned the distinguished titles of "Supplier to the Savoy Royal Household" and "The Only Supplier to the Duke of Abruzzi's Arctic Expedition to the North Pole." Burlotto distinguished himself by introducing the practice of selling bottled wine bearing his estate's name (in the manner of French châteaux) at a time when it was customary practice to sell wine in cask. It is speculated that the Savoy court's regard for the wines of Verduno enabled such formidable innovation, though Burlotto's wines were lauded on the international scene as well.

The estate is comprised of 30 acres, 24 of which are situated in the commune of Verduno, the site of the famous Monvigliero *cru*, which is noted for its wholly south facing position and soil of white marl. Burlotto's Monvigliero bottling is the estate's signature wine; in fact, Burlotto sourced his Nebbiolo almost exclusively from this *cru*. Of the remaining six acres, 3 ½ are located in Barolo's famed Cannubi Vineyard (with the other 2 ½ belonging to the Roddi commune). The Cannubi Vineyard enjoyed prestige prior to the production of Barolo and its positioning, in the manner of a Burgundy grand *cru*, has never been diminished. In fact, it is widely regarded as Barolo's premier vineyard, yielding fruit that realizes outstanding qualitative consistency. Of particular interest is the fact that the Langhe's oldest bottling is labeled 'Cannubi 1752.' The estate's other Barolos, Annata and Acclivi, represent multisource bottlings. Burlotto bequeathed the estate to his son, Francesco, who assumed control in 1927 following his father's death. Francesco took a special interest in the Pelaverga Piccolo variety, which he believed found its perfect complement in Verduno's terroir; he is essentially credited with having reintroduced its cultivation. The estate remains family-owned and is currently under the direction of Burlotto's great-niece, Mariana Burlotto, and her husband, Giuseppe Alessandria. While their son, Fabio, has introduced modern techniques, they have served to enhance the qualitative achievement of this estate's traditionally oriented wines. In addition to the aforementioned Barolos, the winery produces Dolcetto, Barbera, and several wines under the Langhe DOC appellation.

## BURLOTTO BAROLO ACCLIVI DOCG



**Village of Production:** Barolo

**Type of Grape:** Nebbiolo

**First Vintage Produced:** 1999

**Number of Bottles Produced Annually:** about 5000 based on the vintage

**Vineyard:** Assembly of selected grapes from the Estate best vineyards located in Verduno (Monvigliero, Neirane, Rocche dell'Olmo)

**Exposure and Altimetry:** Various exposures (east, south and west), with an altimetry of between 350 m to 420 m. depending on the vineyard.

**Type of Terrain:** Medium mixture of calcareous limestone with a sandy tendency.

**Pruning Method & Density of Planting System:** Guyot, 4,500 vines per hectare.

**Average Age of the Vines in Production:** From 15 to 40 years based on the single vineyard. Yield per Hectare of Grape Crop: From 50 to 70 quintals in relation to the climatic trend for the vintage year.

**Period of Year and Method of Grape Harvesting:** By hand, during the second week in October.

**Vinification:** Vinification requires a maceration-fermentation of almost 15 days in vats of French oak, with pumping over, remixing and re-submerging the wine on a daily basis, as well as temperature control, in case of excessive variations. By achieving malolactic fermentation in stainless-steel containers, the wine ages for 2 ½ years in Slavonian and Allier oak casks, holding 35-50 hectoliters.

**Bottling:** After bottling, the wine rests in the underground part of the wine cellar for at least 12 months before release.

**Tasting Notes:** The Barolo Acclivi's philosophy of blending grapes from the state single Vineyards promotes the expression of a Verduno Barolo. Really a hallmark of the winery and one which after twenty years exhibits all the best from Burlotto Estate. The red fruits are soft, rich and complex. It is elegant and concentrated. It is warm and approachable. It is a wine that captures the full spectrum of complexity that the Nebbiolo grape is capable of finishing in harmonic balance.