



fratelli alessandria



Barolo

denominazione di origine controllata e garantita

Municipality: Verduno, Monforte d'Alba.

Grape variety: Nebbiolo.

Vineyards, Exposure and Altitude: Pisapola (South/East, 280-350 metres), Campasso (East, 250-350 metres), Riva Rocca (South/East, 270-340 metres), Boscatto (East, 250-370 metres), Rocche dell'Olmo (East, 310-360 metres) and Gramelere (South/West, 350-450 meters).

Average age: 25 years.

Total area: 4 hectares.

Soil: calcareous slimy limestone.

Harvest period and method: by hand, in October.

Vine training and Density of plants:

Guyot; 4,500 vines per hectare.

Fermentation and Maceration: 12-15 days in tanks at a constant temperature of 28-30 °C (82-86 °F).

Ageing and Fining: 3 years in 20-40 hectolitre Slavonian and French oak casks. 2 months in stainless steel tanks and at least 6 months in horizontally laid bottles.

Bottling period: at the beginning of the 4th year after the harvest.

Longevity: 7-14 years.

First year of production: 1880.

Yearly average production: 10.000 bottles (Albeisa kind).

www.fratellialessandria.it

Fratelli Alessandria - Via Beato Valfrè, 59 - 12060 Verduno (Cn)
tel. Fax +39 0172 470113 - P.iva IT03413370044 - info@fratellialessandria.it