



fratelli alessandria



## Barolo

denominazione di origine controllata e garantita

## Gramolere

**Municipality:** Monforte d'Alba.

**Grape variety:** Nebbiolo.

**Vineyards, Exposure and Altitude:** Gramolere  
(South-South/West, 350-450 metres).

**Average age of vines:** about 30 years.

**Total area:** about 2 hectares.

**Soil:** slightly sandy limestone.

**Harvest Period and Method:** by hand, in October.

**Vine training and Density of plants:** Guyot;  
about 4,200 vines per hectare

**Fermentation and Maceration:** 20-25 days in  
stainless steel tanks at a constant temperature  
of 29-32 °C (84-89 °F).

**Ageing and Fining:** 3 years in 20-40 hectoliters  
Slavonian 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.

**Longevità:** 15-35 years.

**Prima annata di produzione:** 2001.

**Produzione media annua:** 6-7,000 bottles  
(Albeisa kind).

[www.fratellialessandria.it](http://www.fratellialessandria.it)

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