



fratelli alessandria



## Barolo

denominazione di origine controllata e garantita

## Monvigliero

**Municipality:** Verduno.

**Grape variety:** Nebbiolo.

**Vineyards, Exposure and Altitude:** Monvigliero  
(South-South/West, 250-310 metres).

**Average age of vines:** 45 years.

**Total area:** about 1,4 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:** 20-25 days in tanks  
at constant temperature of 29-32 °C (84-89 °F).

**Ageing and Fining:** 3 years in 20-30  
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 following the harvest.

**Longevity:** 15-35 years.

**First year of production:** 1978

**Yearly average production:** About 7,000 bottles  
(Albeisa kind).

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

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