



fratelli alessandria



Verduno Pelaverga

denominazione di origine controllata

Speziale

Municipality: Verduno.

Grape variety: Pelaverga piccolo.

Vineyards, Exposure, Altitude: Riva Rocca (South/East, 270-320 meters), Campasso (East, 250-350 meters), Boscatto (East, 250-350 meters), Neirane (West 330-400 meters), Sotto Orti (West 270-310 meters), Galleria (West 250-280 meters).

Average age of vines: 20 years.

Total area: about 2,6 hectares.

Soil: calcareous slimy limestone.

Harvest period and method: By hand in the second half of September.

Vine training and Density of plants: Guyot, 4.500 vines per hectare

Fermentation and Maceration: 6-8 days in stainless steel tanks at a constant temperature of 25-26°C (77-79 °F)

Ageing and Fining: 5-6 months in stainless steel or cement tanks, and at least 1-2 months in horizontally laid bottles.

Bottling period: April, May.

Longevity: 3-4 years.

First year of production: 1973.

Yearly average production: about 20.000 bottles (Albeisa kind).

www.fratellialessandria.it

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