

PIEDMONT, ITALY

# G.B. Burlotto



## OVERVIEW

**Proprietor:** Marina Burlotto

**Winemaker:** Fabio Alessandria

Burlotto is one of the Langhe's great, historical domaines. Giovan Battista Burlotto began estate-bottling Barolo in the late 1800s. He purchased prime plots in two of the zone's most famous vineyards, Cannubi and Monvigliero.

Aside from the Cannubi parcel, most of the estate's wines come from vineyards in the village of Verduno, and these wines share a gracefulness and aromatic profile that is unique in the world of Barolo.

The estate was a key proponent of the local Pelaverga grape, and is primarily responsible for its continued propagation today.

## VINEYARD INFORMATION

**Soils:** Many variations of calcareous marls.

**Zone:** Barolo (mostly Verduno)

## THE WINES

	Fruit Source	Ave Yields	Aging	Avg Prod
<b>Dolcetto d'Alba</b>	Various Verduno vineyards. Made with 50-60% whole clusters.	40 hL/hA	6+ months in large cask.	500-600 cases
<b>Barbera d'Alba</b>	Various Verduno & Roddi vineyards	45 hL/hA	9 months in large cask.	~1,200 cases
<b>Verduno Pelaverga</b>	Various Verduno vineyards	50 hL/hA	6 months in large cask and stainless.	~1500 cases

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## ADDITIONAL WINEMAKING NOTES

The estate remains devoted to traditional Langhe winemaking, with well-seasoned botti grandi used to age all the Barolos.

Barolo fermentations use exceptionally long macerations, Barolo Monvigliero's grapes tread entirely by foot.

## THE WINES

	Fruit Source	Ave Yeilds	Fermentation	Aging	Avg Prod
<b>Barolo "Acclivi"</b>	A selection from Verduno crus.	Avg. Yield: 40 hL/hA	15-20 days in wooden vat with pump-over and regular breaking-up the cap.	24-30 months in large cask.	~5000 cases
<b>Barolo "Cannubi"</b>	Cru in the Barolo village	40 hL/hA	15-20 days in wooden vat with pump-over and regular breaking-up the cap.	24-30 months in large cask.	~330 cases
<b>Barolo "Monvigliero"</b>	Cru in the Verduno village.	40 hL/hA	No destemming. Crushing by feet. The cap is submerged and maceration extends for 45-60 days.	30 months in large cask.	~500 cases