

## G.B. Burlotto



## TECHNICAL INFORMATION

Giovan Battista Burlotto formally established this estate in 1850, and it was one of the very first Barolo estates to bottle its own wine. 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 remains devoted to traditional Langhe winemaking, with well-seasoned *botti grandi* used to age all the Barolos. Barolo fermentations use exceptionally long macerations, and the Barolo Monvigliero's grapes are tread entirely by foot. Burlotto was a key champion of the local Pelaverga grape, and much of the credit for its modern resurgence. All harvesting is by hand, and viticulture respects the natural balance of the vineyards.

**Established:** 1850

**Proprietor/Winemaker:** Marina Burlotto & Fabio Alessandria

**Appellation:** Barolo, Dolcetto d'Alba, Barbera d'Alba, Langhe Nebbiolo, Verduno Pelaverga, Langhe Freisa, Langhe Sauvignon

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

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Barolo</b>	Assembled from estate holdings in Verduno: 1.1 ha in Neirane, 1.25 ha in Rocche dell'Olmo, 1.13 ha in Boscatto and 0.77ha in Brieri.	Ferments and macerates for 15-30 days in wooden vat with gentle pump-over and punching-down of the cap. Aged 20-33 months in large casks.	600-900 cases
<b>Barolo "Acclivi"</b>	A selection of best holdings in Verduno, including Monvigliero, Neirane, Rocche dell'Olmo and Boscatto.	Ferments and macerates for 15-30 days in wooden vat with gentle pump-over and punching-down of the cap. Aged 20-33 months in large, old French Allier casks.	400-700 cases
<b>Barolo "Castelletto"</b>	Castelletto lies on Monforte's eastern side, and shares the <i>Lequio Formation</i> soils of Serralunga. Burlotto owns 1.07ha planted in 1973.	Ferments and macerates for 15-30 days in wooden vat with gentle pump-over and punching-down of the cap. Aged 20-36 months in large casks.	270-300 cases
<b>Barolo "Cannubi"</b>	From the Cannubi Valletta vineyard in Barolo. The 0.70ha Burlotto parcel was replanted in 1988.	Ferments and macerates for 15-30 days in wooden vat with gentle pump-over and punching-down of the cap. Aged 20-36 months in large casks.	300-330 cases
<b>Barolo "Monvigliero"</b>	The northernmost cru in Barolo, and one of it's most famous vineyards. Burlotto holds 2.02ha in 5 sections planted in 1958, 1987, 1992, and 2015.	No destemming. Crushing by feet. The cap is submerged and maceration extends for 45-60 days. Aged 36 months in large cask.	400-700 cases

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<b>Dolcetto d'Alba</b>	Sourced from 0.41ha in Cadià (Roddi) and 0.25ha in Perno (Monforte d'Alba).	Made with 50-60% whole clusters with gentle punchdown and pumpover. Matured for 9 months in stainless and—when needed—large barrels.	~300 cases
<b>Barbera d'Alba</b>	Sourced from 1.7ha in Cadià (Roddi) and much smaller holdings in Castagana and L'Urdis (Verduno).	Destemmed bunches are fermented in open-top wood and stainless tanks. Aged for 9+ months in large wooden casks.	~800 cases
<b>Barbera d'Alba "Aves"</b>	A rigorous selection of the estate's best vines made only top years.	Destemmed bunches are fermented in open-top wood tanks. Aged for 9+ months in used 500l wooden casks.	~500 cases
<b>Verduno Pelaverga</b>	Sourced from 0.32ha in Cadià (Roddi) and 0.74ha Castagana 0.88ha Boscatto, and 0.50 in Lasagne (Verduno).	Destemmed bunches are fermented in open-top wood and stainless tanks. Aged for 7 months in stainless and—when needed—large barrels.	~1,500 cases
<b>Langhe Freisa</b>	Sourced from 0.52ha in Cadià (Roddi).	Destemmed bunches are fermented in open-top wood and stainless tanks. Aged for 9+ months in large wooden casks.	~250 cases
<b>Langhe Nebbiolo</b>	Selected from young vines in the estate's Barolo vineyards, and from sites that yielded lighter fruit in a particular year.	Destemmed bunches are fermented in open-top wood and stainless tanks. Aged for 9+ months in large wooden casks.	~400 cases
<b>Langhe Sauvignon "Viridis"</b>	Selected from 1.46ha in Castagna (Verduno) and 0.25ha in Sotto Orti (Verduno).	Grapes ferment in stainless steel, and remain on the lees for ~6 months before bottling. Occasionally sees a short skin maceration, and malo is blocked.	~500 cases
<b>Langhe Sauvignon "Dives"</b>	Selected from the estate's best and oldest vines, including some planted in 1986.	Grapes ferment in Acacia wood and remain on the lees for ~10 months before bottling. Occasionally sees a short skin maceration, and malo is blocked.	~250 cases
<b>Vino Rosato "Elatis"</b>	A blend of native varieties made when the year allows for it.	Grapes are destemmed and allowed to macerate up to a few hours. Fermentation and aging in stainless until early-Spring following harvest.	0-500 cases