



COMM.G.B.BURLOTTO

Verduno Pelaverga doc Rosso



Production area: Verduno

Grapes: small Pelaverga

First year of production: end 1800

Production: 10,000

Vineyards: Sut Jort, Lasagna, Rocks Elm

Exposure and altimetry: Sut Jort Lasagna and have a westerly exposure and altitude of 400 and 350 meters above sea level, the Elm Rocks is a place east to 380 m.

Soil: Medium mixture tending to calcareous silty

Training system and planting density: Guyot, 4500-4700 vines per hectare.

Average age of vines: 4 to 20 years

Yield per hectare at harvest of grapes: 80 quintals

Period and method of harvest: the first half of October with manual harvest
Vinification includes a fermentation-maceration for about 7 days in French oak barrels, with daily pumping over and punching. Temperature control does not exceed 27-28 ° Once the malolactic fermentation the wine is aged in stainless 3 months in oak barrels of 35-50 hl Slavonian and Allier and a further 2 months in stainless steel. After bottling, usually performed in the spring following the vintage, the wine is aged in bottle for 2 months.