

FRATELLI ALESSANDRIA

Verduno, Barolo, Piemonte, Italy



ABOUT THE PRODUCER

Fratelli Alessandria is one of the most historical wineries in Verduno, founded in 1830, with a cellar dating back to the 1700s. Today, in its eighth generation, Vittore represents the family, overseeing the hard work and efforts on their 15-hectare estate vineyards. All the estate's vines, except their cru Gramolere, are located in the commune of Verduno. While not typically associated with familiar and renowned communes, Verduno, situated on the northeast border of the region, has begun to reclaim its historical stature. Adjacent to Roero, it benefits from the moderating influence of the Tanaro river.

Read more - www.fratellialessandria.it/en/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic farming practices are utilized, the vineyards are not certified.

TOTAL AREA UNDER VINE

16 Hectares

LOCATION OF VINEYARDS

Verduno, Monforte d'Alba

SOIL DETAILS

Limestone, silt, clay and a very small amount of sand

GRAPES

Favorita, Pelaverga, Dolcetto, Barbera, Nebbiolo



IN THE CELLAR

WINEMAKER

Vittore Alessandria

YEAST UTILIZED

Natural yeasts specifically selected from our local vineyard environment

FILTRATION STABILIZATION

Gentle filtration to remove cloudiness. No clarification only natural sedimentation.

FERMENTATION & AGING VESSELS

All wines undergo temperature-controlled fermentation in stainless steel. Barolo ferments for 22-30 days at 28-30°C, followed by aging in a mix of neutral or lightly toasted Slavonian and/or French oak casks (20-40 HL), with a final period in cement or steel before bottling.



ADDITIONAL NOTES

WINEMAKING STYLE

Traditionally made wines with a focus on elegance and finesse. Fratelli Alessandria's wines often reflect the specific terroir of their vineyards.

WINES PRODUCED

Langhe Favorita, Verduno Pelaverga Speciale, Dolcetto d'Alba, Barbera d'Alba, Barbera d'Alba Superiore Priora, Langhe Nebbiolo Prinsiot, Barolo del Comune di Verduno, Barolo San Lorenzo, Barolo Gramolere, Barolo Monvigliero, Langhe Rosso Rossoluna.

TOTAL PRODUCTION

Depending on the vintage, roughly 90.000 bottles

