

## PIEMONTE

## BAROLO

**G.B. BURLOTTO**  
VERDUNO

**OVERVIEW** | During his 77 years as a winemaker (1850-1927) Giovan Battista Burlotto's accomplishments were rivaled only by those of Biondi-Santi and Vega Sicilia, as he achieved superstardom in a world dominated by French wines. He was a larger-than-life character who pioneered selling Barolo in bottle (not cask or demijohn), predating even Giacomo Conterno's Barolo Monfortino. He was official supplier to the Royal House of Savoy—which once ruled Piemonte—and his fame spread to other courts and among the continent's Barolo connoisseurs. And his renown rested on a Barolo made almost entirely from Monvigliero. G.B. Burlotto not only made his own name famous, he made Verduno one of Barolo's elite 19th-century addresses. Despite its remote location near the appellation's edge, Verduno came to rival Barolo itself as the most famous of Barolo's wine-producing communes. G.B.'s death in 1927 not only took away Burlotto's driving force, it also deprived Verduno of its greatest champion. And so both faded into obscurity in the decades that followed. But with the arrival of a brilliant new winemaker in the 1990s, Burlotto's star is again rising, reclaiming its position as one of Barolo's great small producers

**VINEYARD AREA:** 12 hectares

**ANNUAL PRODUCTION:** 4000 cases

**TOP SITES:** Monvigliero, Cannubi

**SOIL TYPES:** "the S. Agata marl pit" fossils and composition of normal French-lime-clay with an alkaline/sub-alkaline reaction

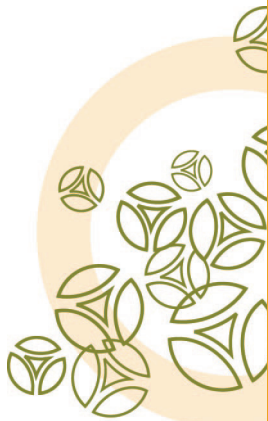
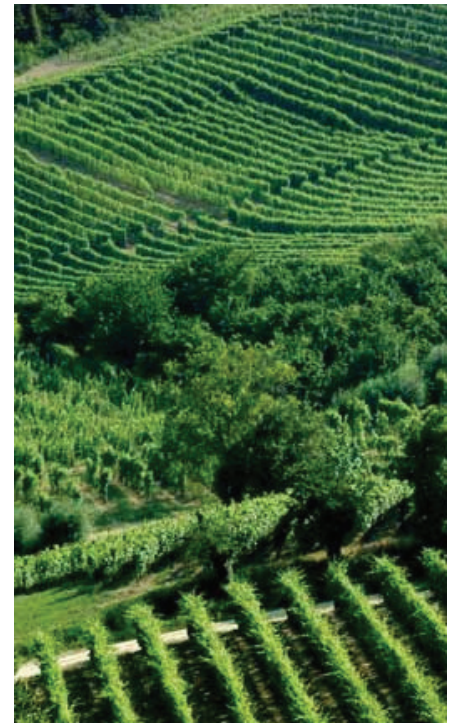
**GRAPE VARIETIES:** pelaverga, dolcetto, barbera, nebbiolo

**VINEYARD/CELLAR PRACTICES** | The vineyards vary in age from plantings in 1960 for the oldest 5 acres in Monvigliero, to their youngest wines which were planted in 2003, of Nebbiolo - with new clones and less vigorous grafts - and of Pelaverga. Of the family's 12 hectares/30 acres, half are planted with Nebbiolo, (mostly with the Lampia variety, the remainder with Michet). These 15 acres are located in the famous hills of Verduno (Monvigliero, Neirane, Breri and Rocche dell'Olmo) and on a small plot (3 and a half acres) in Barolo's prestigious area of Cannubi. Barbera, Dolcetto, Pelverga piccolo, Sauvignon blanc, and Freisa are grown in the remaining 15 acres.

Fermentation takes place in 50 to 70 hl French oak barrels. Steels containers are used for the lactic fermentation and for the last phase of aging wines. Extended aging is done in two brick vaulted cellars: one is only partly underground which has thermal variations particularly adapted for stabilizing the wines, housing the wines to be consumed when young (Pelaverga, Dolcetto and Barbera.), the other cellar is totally underground and has 80% humidity with a constant temperature, used for the delicate phase of aging in wooden caskets for Barolo.

**WINES** |

Dolcetto d'Alba  
Barbera d'Alba  
Verduno Pelaverga  
Langhe Nebbiolo  
Barolo  
Barolo Monvigliero  
Barolo Cannubi

**trriage wines**

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