CASTELLO DI VERDUNO



Castello di Verduno is an historic Piemontese estate that makes classic Barolo and Barbaresco from prime vineyard sites in both appellations. The winery is located in Verduno, the northernmost commune of Barolo. This township has flown under the radar for many years but recently has been gaining more attention. It was previously most known for the local Pelaverga grape, the deliciously fine, elegant, floral and red-fruited wine from the region, though recently, its Barolo crus have garnered more and more attention. Wines are produced in Barbaresco and bottled and stored in Verduno. All wines are carefully and traditionally vinified under the supervision of consultant Mario Andrion, the talented young enologist who made the wines here for more than 20 years, starting in 2000. The winery's philosophy is to produce wines that speak of place in a classic way and are also sustainable and protect the land. As such, they practice organic farming and are meticulous both in the vineyard and in the cellar. Mario uses minimal SO2 and also vinifies with indigenous yeast. Their wines are firmly traditional in style though never rustic; in fact just the opposite, they retain a rare elegance and purity.



Barbaresco 2022

100% Nebbiolo. Sourced predominantly from the Faset cru with some Rabaja and Rabaja-ba which lies on "Marne di Sant'agata," containing 30% sand, 55% clay and 15% limestone. Fermented in stainless steel for about 20 days with periodic punching down of the cap. Aged for 18 months in Slavonian botti grandi followed by 3 months in stainless steel and then 14 months in the bottle before release. **Certified Organic!**

93 Points – Decanter – "*A charming, elegant rendition of the vintage expressing raspberry and strawberry with snaps of coriander and allspice. Seamless in flow, the palate is underscored by sweet acid and framed by soft, silky tannins. Juicy and drinkable now but with enough grip for the next seven to eight years.*"



Barolo 2021

100% Nebbiolo. Sourced from Boscatto, Campasso and Rodasca vineyards in the commune of Verduno on mainly chalky clay, known as the "Marne di Sant'Agata," containing 30% sand, 55% clay and 15% limestone. The maceration in stainless steel tanks lasted 30 days, with daily punching down of the cap. The wine aged for 28 months in large Slavonian oak casks and 1 month in steel tanks, followed by 9 months in the bottle prior to its release. **Certified Organic!**

90 Points – Vinous – "*Everything a wine in this peer group should be. Aromatic, bright and light on its feet, the 2021 is all charm. Crushed flowers, sweet red-toned fruit, cinnamon and pressed rose petal add to its allure.*"