



COMM. G. B. BURLOTTO
VERDUNO



DIVES LANGHE SAUVIGNON

Denominazione di Origine Controllata

GRAPE VARIETY: Sauvignon Blanc

Raw material, innately suited, from which is born a beautiful white, complex and substantial, but restorative and approachable. Not afraid of time; on the contrary, it makes time an ally to reveal ever new aspects and accents of itself, without ever abdicating its ideal of harmony and bearing.

Our estate vineyards are located in the Municipality of Verduno. The calcareous soils, well balanced by the presence of clay, silt and sand, have geological characteristics of particular complexity as they are at the intersection of different matrices (laminated fossilized Sant'Agata Marls, Cassano Spinola formation and gypsum veins). Altitude of 340 meters above sea level. Guyot training system of vines.

VINIFICATION: for Dives we select the grapes from the best exposed and positioned portion of our vineyard, which also happens to be the oldest parcels of the vineyard planted in 1986 which, according to our memory and knowledge, should be the oldest Sauvignon blanc vineyard in the Barolo area. The harvest is carried out by hand, in order to preserve the integrity of the fruit and to allow for, when necessary, a selection of the grapes which are then transported to the cellar in 20 kg boxes. In relation to the vintage, the bunches are destemmed and softly pressed or we can opt for a short maceration on the skins at a controlled temperature. This is followed by a cold static cleaning of the must and an alcoholic fermentation in acacia wood barrels of various dimensions.

MATURATION: Malolactic fermentation is prevented with the use of refrigeration and the aging continues on the fermentation lees in acacia wood barrels until the middle of summer. Bottling is usually carried out in the months of July or August following the harvest.

Optimal serving temperature around 10 ° (50F).

Comm. G. B. Burlotto Gian Battista

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