



COMM. G. B. BURLOTTO
VERDUNO



VIRIDIS LANGHE SAUVIGNON

Denominazione di Origine Controllata

GRAPE VARIETY: Sauvignon Blanc

In ancient Rome, viridis was the color of the dress of the Naiads, nymphs of fresh waters. Here, however, the noble vine of the Loire distills the salt and soul of the sea from the land of Langa, the fragrant trace of herbs and wildflowers, the fresh juice of sour fruits. It is a white that, evoking all that is green, fascinates and surprises, affects and quenches one's thirst.

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: 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. The bunches are de-stemmed and softly pressed. In some vintages we may opt for a partial maceration on the skins at a controlled temperature. This is followed by a cold static cleaning of the must and an alcoholic fermentation in steel tanks at a controlled temperature to preserve the innate aromatics of the grape.

MATURATION: malolactic fermentation is avoided with the use of refrigeration and the refinement on its own fine fermentation lees continues in stainless steel tanks. Bottling is usually carried out in late winter, early spring following the harvest.

Optimal serving temperature around 10 ° (50F).

Comm. G. B. Burlotto Gian Battista

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