



**LOCATION:**

Italy > Piedmont >  
La Morra > Capalot area

**VARIETY:**

Pelaverga Piccolo

**WINEMAKER:**

Gianluca Roggero manages the cellar, his brother Davide for vineyard management, sister Tiziana for business operations.



**SCIENCE**

ABV: 14%

SUGARS: 0.4 g/l

TOTAL SO2: 92 ppm

TOTAL ACIDITY: 5.04 g/l

# Pelaverga Verduno DOC

## EXPERIENCE

**NAME:** The Pelaverga Piccolo grape is unique to the Verduno commune area, one of the 11 villages in the Barolo appellation. The DOC references Verduno but there are limited areas directly outside of the village allowed for the designation, like the San Biagio vineyard in La Morra. Today Pelaverga (pay-lah-vair-gah) is making a serious comeback.

**CHARACTER:** With great aromatic qualities, and a delicate color, and the wine is light and refreshing. Dark red fruits like pomegranate and morello cherry are balanced by a deep floral spice with notes of cinnamon and pepper. A light to medium bodied wine with low tannins, good acidity, and a delicate but long finish.

**ENJOY WITH:** Great with lighter, fresh dishes like chicken salad, savory pastries, pork loin, or grilling out in the summer. Try with chicken, veal, lamb, and vegetables from various Asian cuisines. An excellent match with most dishes featuring star anise, black coriander, cinnamon, fennel, and clove.

**BEST RESULTS:** Serve at 54- 58° F, a chillable red that is best served young, within 4 - 6 years, in a large burgundy glass.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Destemmed and gentle pressed with a cold, static maceration for one day to encourage natural enzymes. Fermentation with a local yeast for 3-4 weeks at 75° F with frequent punch-downs of the cap to increase oxygenation and prevent reduction, and to enhance aromatics.

**ELEVAGE:** After the wine is racked off the skins and lees, it is refined in steel tanks until April of the following year and then allowed at least 3 months in the bottle before release.

**FINING & FILTERING:** Delicate fining and filtering is done without animal products, vegan.

**SULFUR:** Reasonable amounts are only added after fermentation and before bottling to stabilize the wine.

## SOURCE

**FARMING:** No pesticides or herbicides. Low-impact agriculture with grass and native vegetation growing in the rows. No intention for organic certification but with a focus on cultivation of insects and natural flora to strengthen the ecosystem for a sustainable model. All water used in the vineyards for organic sprays is collected from the rain, and they keep bees for biodiversity.

**LAND:** A steep eastern exposure at 1300 feet in elevation in the Capalot MGA in La Morra. Ancient fossils found in the soil demonstrate the marine sedimentary origins, formed by Sant'Agata Marl, limestone-clay interspersed with layers of sandstone. The sunny exposure and diurnal shift guarantee generous aromatics.

**VINE:** 1.5 hectares last planted in the 1990s.

**HARVEST AND PRODUCTION:** Hand-harvested fruit produces about 500 cases depending on the vintage.

