



Verduno Doc Basadone 2013

Vineyard and grape

The grapes are grown on two vineyards located in the village of Verduno: one in the Massara area, covering 1.24 hectares (240 m. a.s.l.) on parcels 137p (planted in 1988), 197p (planted in 1972) and 200p (planted in 2001) on land registry map sheet X; the other of 0.37,15 hectares in the Olmo district (340m. a.s.l.), on parcels 299p, 303p and 345 of map sheet VIII (planted in 1989).

All the vines are grown with Pelaverga piccolo grape. The vineyards face south-east, on white soil of a mainly limestone composition.

Harvest and maceration

The grapes are picked by hand, sorting only the best bunches and placing them into a 20 kilos baskets; the harvest took place on the 3rd of October 2013. The maceration lasted for 10 days in stainless steel tanks, with regular punching down of the cap.

Ageing

The wine aged for 9 months in steel tanks and 3 months in bottle before its release.

Bottling

The bottling took place, without filtration, on the 19th of June 2013 and th 17th of September 2013, with batch L14-03. The 2013 production has been of 19847 x 0,75l and 796 x 0,375l Albeisa bottles.

Tasting notes

Bright ruby red. Intense and fragrant nose, showing clear spicy overtones of black pepper and nutmeg, as well as fruity sensations reminiscent of cherries in spirit and strawberries. Nicely-balanced, lingering dry flavour.

Analytical data

Alcohol: 13.5% by Vol.

Total acidity: 5.44 g/l

pH: 3.39

Particularities

Basadone is the local name for the “wild poppy” and can also be understood as meaning “ladies kisser”, since that wine has aphrodisiac property according to popular tradition.

Vintage 2013

The 2013 harvest will be remembered as “vintage” in the sense that on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of nebbiolo.

In particular, the beginning of the vine’s vegetative cycle was conditioned by a sluggish start to Spring, and low average temperatures in March and April. The period between April and throughout the month of May featured plenty of rainfall with a total of 18 days of rain. In June, the conditions linked to atmospheric events gradually improved, leading into a highly positive July for the physiology of the vine, partly due to greater meteorological stability.

Nebbiolo is the variety that benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October

