

Piedmont

Conterno Fantino

Location: Monforte d'Alba,
Province of Cuneo



This classic Langhe winery, founded in **1982**, testifies to the talent and vision of **Claudio Conterno** (vineyard manager and co-proprietor) and his friend and partner, **Guido Fantino**, who styles the wines.

Like Claudio and Guido themselves, tradition and innovation are close friends at Conterno Fantino. French oak barriques and new wood marry Piedmont's own, blockbuster structure, opulent, tightly knit texture, magnificent tannins and rich, layered flavors. Today, the property comprises

64 acres under vine. It is in the vineyards – under Claudio's careful tutelage – that the quality cycle truly begins.

Conterno Fantino's initial nucleus is **cru Ginestra**: a historical one for Barolo, documented as far back as the **1800s**.

In 1989, Guido and Claudio acquired terrain from the nearby area of **Bricco Bastia**, within the commune of Monforte d'Alba, where they eventually built a **state-of-the-art new winery inaugurated in 1994**.

The new location is scenically set, dominating the most ancient section of Monforte and overlooked by the majestic sweep of the Alps all around (see photo, above).

The subsequent decade continued in the same vein: **cru by cru**, with an aim towards expressing the individual terroirs fully and faithfully.

Another addition to the property is **Parussi**, a Barolo cru from Castiglione Falletto (rather than Monforte d'Alba), renowned for its **elegance**.

The calcareous/arenaceous soil of Castiglione Falletto endows the wine with a softer, slightly more forward style and sweeter tannins, albeit within the customary, sumptuous structure that characterizes Conterno Fantino. Total production today is **130,000 bottles yearly**.



BAROLO "SORI GINESTRA" DOCG: 100% select Nebbiolo cru from southerly exposed vines on Ginestra's marly, calcareous terrain, conducive to remarkable structure and cellar life. The vineyard is 980-990 feet above sea level, Guyot-trained, with a density of 2,000 vines per acre. Maceration on the skins lasts 6 to 7 days, followed by 12 to 13 days'

temperature-controlled fermentation at 28° C (82.4° Fahrenheit). The wine is subsequently aged 24 months in French oak barriques, previous to a further year in the bottle. A ruby to garnet gem with complex bouquet of berry fruit, brier rose, tobacco, subtle goudron and licorice confirmed on the rich, full, majestic, lingering palate.

BAROLO "VIGNA DEL GRIS" DOCG: Also from cru Ginestra at 980-990 feet above sea level, but from southeasterly exposure, and sandier soil, favoring delicacy and elegance. Vinification and élevage are the same as for "Sori Ginestra", which it very much resembles, albeit slightly more forward.

BAROLO "PARUSSA" DOCG: The calcareous/arenaceous soil of the Parussa cru endows this Barolo with a softer style and sweeter tannins. Like its brethren, it is fine-tuned in French oak barriques for about 24 months, previous to a further year's bottle age, resulting in a beautifully structured, balanced red with lush raspberry fruit, rich, spicy notes, well integrated oak.

LANGHE

ROSSO

"MONPRA"

DOC: This

50%



Nebbiolo, 40% Barbera, 10% Cabernet

Sauvignon has been called "one of the very finest of all Langa blends": an enormous, full-bodied, tightly knit beauty aged in new oak barriques for approx. 18 months, then 6 months in the bottle.

CHARDONNAY DELLE LANGHE "BASTIA" DOC: 100% Chardonnay from the Bricco Bastia cru, at an altitude of 1,900 feet a.s.l.; **barrique-fermented on the lees** for maximum extract, fine-tuned by **12 to 15 months' barrique age** (new Allier). Deep straw yellow, elegant bouquet showing subtle notes of banana, butter, honey, yellow flowers, well integrated wood. On the palate, mellow, flavorful and structured, balanced acidity and fruit.

DOLCETTO D'ALBA "BRICCO BASTIA" DOC: From the Bricco Bastia cru, at over 1,800 feet. Fermentation lasts 4 to 5 days, at 68/69.8° Fahrenheit, and the wine rests approx. 8 months in stainless steel, retaining all its immediate varietal appeal and fresh raspberry fruit.

BARBERA D'ALBA "VIGNOTA" DOC: 100% Barbera d'Alba, barrique-aged for approx. 10 months. Intense ruby red with garnet hues, fruity and herbaceous on the nose, with lush cherry notes. Palate shows rich, ripe fruit balanced by fresh acidity, excellent body, beautiful finish.