



CONTERNO FANTINO

AZIENDA AGRICOLA



Barbera d'Alba "Vignota" DOC 2018

Grapes:	100% Barbera
Region:	Piedmont
Vineyard Locations:	From vineyards in Monforte d'Alba
Exposure:	Southeast/Southwest
Altitude:	250 to 400 meters (1,640 feet) above sea level
Soil:	Limestone and marl
Vine Training:	Guyot
Vine Age:	12-22 years old
Time of Harvest:	Late September
Vine Density:	5,000-5,500 vines per hectare
Vine Yield:	7-8 tons per hectare
Total Production:	30,000-35,000 bottles
Vinification Process:	Maceration takes place in horizontal stainless steel tanks for 8-10 days.
Aging Process:	The wine ages in French oak barrels.
Alcohol Content:	13.50%
Tasting Notes:	Intense ruby red which turns garnet in time; fruity and vibrant bouquet with notes of ripe cherry confirmed on, full, fresh, flavorful palate.
Winemaker:	Guido and Fabio Fantino
Winemaker Comments:	Though Conterno Fantino does not adhere strictly to biodynamics, or any similar philosophies, they do make use of some of the techniques; after all, they are nothing more than work methods used already in the past. In short, Conterno Fantino applies what they like to call: rational viticulture.
Cellaring:	Up to 5 years
Closure:	Cork
Food/Menu Pairing:	Particularly suited to first courses, pasta, risotto, as well as meat dishes and cheese.