



# CONTERNO FANTINO

AZIENDA AGRICOLA

## Barolo Ginestra "Vigna Sorì Ginestra" DOCG 2016



<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From the Ginestra cru of Monforte d'Alba
<b>Exposure:</b>	South
<b>Altitude:</b>	340 to 360 meters (1,115-1180 feet) above sea level
<b>Soil:</b>	27% sand, 51% silt and 22% clay
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	Planted in the early 1970s
<b>Time of Harvest:</b>	Mid-October
<b>Vine Density:</b>	4,500-5,000 vines per hectare
<b>Total Production:</b>	10,000-12,000 bottles
<b>Vinification Process:</b>	Maceration takes place in horizontal stainless steel tanks for 12 to 15 days
<b>Aging Process:</b>	The wine age for 20 to 24 months in French oak barrels and one year in bottle.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Deep ruby red with garnet hues and a powerful, lingering nose. Rich and austere with great balance between the tannins and acidity.
<b>Winemaker:</b>	Guido and Fabio Fantino
<b>Winemaker Comments:</b>	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.
<b>Cellaring:</b>	Up to 8 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Can be enjoyed with red meat and game dishes. Excellent with rabbit.