



# CONTERNO FANTINO

AZIENDA AGRICOLA

## Barolo Castelletto "Vigna Pressenda" DOCG 2016



<b>Grapes:</b>	100% Nebbiolo
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From the Castelletto Cru in Monforte d'Alba.
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	350-370 meters (1150-1214 feet) above sea level
<b>Soil:</b>	29% sand, 53% silt and 18% clay
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	4-47 years
<b>Time of Harvest:</b>	Mid-October
<b>Vine Density:</b>	4,500-5,000 vines per hectare
<b>Total Production:</b>	4,000-6,000 bottles
<b>Vinification Process:</b>	Harvested and selected by hand mid-October. Maceration takes place in horizontal stainless steel tanks for 12-15 days.
<b>Aging Process:</b>	The wine ages for 20-24 months in French oak barrels and one year in bottle.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Deep ruby red with floral aromas, that are elegant and delicate. Beautiful and straight tannins.
<b>Winemaker:</b>	Guido & Fabio Fantino
<b>Winemaker Comments:</b>	Conterno Fantino is run with the utmost respect for the Land, Tradition, and Time, in the firm belief that these values go hand-in-hand in guaranteeing wine of the highest quality.
<b>Cellaring:</b>	Up to 30 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Decant at least an hour beforehand and pair with rich, structured dishes, red meat, game, seasoned cheeses