



CONTERNO FANTINO

AZIENDA AGRICOLA



Barolo Ginestra "Vigna del Gris" DOCG 2016

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Ginestra cru of Monforte d'Alba
Exposure:	South/Southeast
Altitude:	300 to 320 meters above sea level
Soil:	50% sand, 34% silt and 16% clay
Vine Training:	Guyot
Vine Age:	Planted from 1978-2000
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 vines per hectare
Total Production:	6,000-8,000 bottles
Vinification Process:	Maceration takes place in horizontal stainless steel tanks for 12-15 days.
Aging Process:	The wine ages for 20-24 months in French oak barrels and one year in bottle.
Alcohol Content:	14.00%
Tasting Notes:	Deep garnet with ruby hues, with a floral bouquet. Balanced nose and fresh. Straight tannin on the palate. An elegant and vibrant wine.
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 30 years
Closure:	Cork
Food/Menu Pairing:	Wonderful with meat-based second courses and seasoned cheeses.