

## PIEDMONT

# CONTERNO FANTINO

Conterno Fantino Owners: Claudio Conterno & Guido Fantino

**Fast Facts**

Vineyard surface:  
64 acres (26 hectares)

Owner:  
Claudio Conterno &  
Guido Fantino

Winemaker:  
Guido & Fabio Fantino

Established:  
1982

Location:  
Monforte d'Alba

Province:  
Cuneo



### THE HISTORY

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.

In 1989, Guido and Claudio acquired terrain and built a state-of-the-art new winery which was inaugurated in 1994. This location is scenically set, dominating the most ancient section of Monforte and overlooking the majestic sweep of the Alps. The subsequent years continued in the same vein: cru by cru, creating the fullest, most honest expression of individual terroirs.

The Conterno Fantino winery styles its wines with the primary goal of reflecting their own identity: from painstaking manual selection of fruit to harvest by hand using small crates; from preserving the aromas of the vineyard with spontaneous fermentation from indigenous yeasts (no commercial yeast is used here); from the careful use of wood for the ageing of the wines to the minimal use of sulfites, right up to the bottle ageing.

The newest generation has joined the winery in the form of Guido's children. Fabio Fantino, an enologist, works side by side with his father styling the wines while Elisa handles PR and marketing.

### THE TERROIR

Conterno Fantino's initial nucleus is the 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.

In 2008, Conterno Fantino renovated the winery with the goal of reducing its environmental impact. Conterno Fantino focused their efforts on making structural and technical improvements to the winery that help to conserve energy. They installed solar panels, a geothermal system and utilize a wetland specifically set up for wastewater purification.

These efforts to create environmental sustainability, preserve biodiversity, and respect for the land are the guiding principles in Conterno Fantino's vineyards, which are organically cultivated (as certified by CCPB).



### LANGHE CHARDONNAY "BASTIA" DOC:

100% Chardonnay from a single vineyard on the Bricco Bastia hill on top of Monforte d'Alba village. The vines are located 500 meters above sea level and the soil is composed of limestone and sand. The vineyard face East and West and yield 5.5-6 tons per hectare with a density of 5,500-6,000 vines per hectare. The grapes are soft pressed whole followed by alcoholic and

malolactic fermentation in French oak barrels. The wine ages 12 months in French oak barrels. Straw yellow with an elegant bouquet and balance fresh long finish.



**BARBERA D'ALBA "VIGNOTA" DOC:** 100% Barbera d'Alba from vineyards in Monforte d'Alba. The vineyards sit at 500 meters above sea level and are composed of calcareous marl. The vineyards face southeast and southwest and yield 6.5-7 tons per hectare with a density of 5,000-5,500 vines per hectare. The wine ages in second-use barriques for ten months; bottling takes place in the last week of July, and is followed by two more months of aging in the bottle.

Intense ruby red which turns garnet in time; fruity and vibrant bouquet with notes of ripe cherry confirmed on, full, fresh, flavorful palate.



**BAROLO CASTELLETTO "VIGNA PRESENTA" DOCG:** 100% Nebbiolo from the Castelletto Cru in Monforte d'Alba. The vineyard face Southeast and sit at 350-370 meters above sea level with soil that is composed of 29% sand, 53% silt and 18% clay. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages 24 months in French oak barrels and one year in bottle. Deep ruby red with floral aromas, that are elegant and delicate. Beautiful and straight

tannins.



**BAROLO MOSCONI "VIGNA PED" DOCG:** 100% Nebbiolo from the Mosconi cru of Monforte d'Alba. The vineyard is located at 400 meters above sea level and is composed of a mixture of 50% silt, 24% clay, and 26% sand. The vines face south and were planted in '60 and '99. The grapes are harvested and selected by hand in mid-October. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages 24 months in French oak barrels. and one year

in bottle. Deep garnet in color, fruity bouquet recalling brushwood, berry fruit and briar rose; gorgeous structure, complex and austere.



**BAROLO GINESTRA "VIGNA SORÌ GINESTRA" DOCG:** 100% select Nebbiolo from the Ginestra cru of Monforte d'Alba. The vineyard, which was planted in 1971, 1982, and 1988, is located at 340 to 360 meters above sea level and is composed of a mixture of 51% silt, 22% clay, and 27% sand. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages 24 months in French oak barrels and one year in bottle.

Deep garnet red with ruby highlights, with a rich, fruity and persistent bouquet of rose petals, brushwood and blackberries and a full-bodied, luscious, and austere palate.



**BAROLO GINESTRA "VIGNA DEL GRIS" DOCG:** 100% Nebbiolo from the Ginestra cru of Monforte d'Alba. The vineyard is located 320 meters above sea level and is composed of a mixture of 50% sand, 16% clay, and 34% silt. The vines face southeast and were planted from 1978-2000. Maceration takes place in horizontal stainless steel tanks for 12-15 days. The wine ages 24 months in French oak barrels and one year in bottle. Deep garnet with ruby hues, with a floral bouquet. Balanced nose and fresh. Straight tannin on the palate. An elegant and vibrant wine.



**DOLCETTO D'ALBA "BRICCO BASTIA" DOC:** 100% Dolcetto from a single vineyard on the Bricco Bastia hill on top of the Monforte d'Alba village which was planted in 1989. The vineyard is located at 540 meters above sea level and the soil is composed of a mixture of limestone and clay. The grapes are hand harvested in early September and the maceration takes place in horizontal stainless steel tanks for 6-8 days. As a result, the wine retains all the immediate varietal appeal of Dolcetto. The wine ages eight months in stainless steel. Intense purple in color; fresh and fragrant aromas of strawberry, cherry and red berries. Good structure; the presence of tannins is sweet and lively on the palate.



**LANGHE NEBBIOLO "GINESTRINO" DOC:** 100% Nebbiolo from vineyards in Monforte d'Alba. The vineyards sit at 250 to 450 meters above sea level. The vines face south, southeast and southwest and are 15-20 years old. Maceration takes place in horizontal stainless steel tanks for 8-10 days. The wine ages 10 months in second-use French oak barriques. Very lively ruby color with garnet reflections; persistent and appealing bouquet with notes of briar rose and peach pit.



**LANGHE ROSSO "MONPRÀ" DOC:** 50% Nebbiolo and 50% Barbera from selected vineyards in Monforte d'Alba. The vineyards sit at 300 to 400 meters above sea level and are composed of limestone and sand. Maceration takes place in horizontal stainless steel tank for 8-10 days. The wine ages for 18 months in small oak barrels. The blending of the two wines is performed just before bottling, which is followed by six months of aging in the cellar. Deep garnet, with an elegant bouquet showing notes of coffee, barley, and strawberry jam; full and voluptuous on the palate, with sweet tannins.