



# CONTERNO FANTINO

AZIENDA AGRICOLA



## Barbera d'Alba "Vignota" DOC 2019

<b>Grapes:</b>	100% Barbera
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From vineyards in Monforte d'Alba
<b>Vineyard Size:</b>	5 hectares
<b>Exposure:</b>	Southeast/Southwest
<b>Altitude:</b>	500 meters (1,640 feet) above sea level
<b>Soil:</b>	Calcareous marl, with a high percentage of silt and sand
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	15-22 years old
<b>Year Planted:</b>	1980-1998
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	5,000- 5,500 vines per hectare
<b>Vine Yield:</b>	6.5- 7 tons per hectare
<b>Total Production:</b>	26,500 bottles approx
<b>Vinification Process:</b>	The grapes undergo fermentation on the skins at a controlled temperature for 8 to 10 days.
<b>Aging Process:</b>	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.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Intense ruby red that turns garnet over time; fruity and herbaceous bouquet with notes of ripe cherry confirmed with a full, fresh, flavorful palate. Long, crisp finish.
<b>Winemaker:</b>	Guido and Fabio Fantino
<b>Cellaring:</b>	5 years
<b>Closure:</b>	Natural Cork
<b>Food/Menu Pairing:</b>	A wonderful accompaniment to meat, pasta and aged cheese. Especially delicious with local specialty "bagna cauda."