



CONTERNO FANTINO

AZIENDA AGRICOLA

Barolo Ginestra "Vigna Sorì Ginestra" DOCG 2017



Grapes:	Nebbiolo (Lampia and Michet clones)
Region:	Piedmont
Vineyard Location:	From the Ginestra cru of Monforte d'Alba
Vineyard Size:	2.3 hectares (5 acres)
Exposure:	South
Altitude:	340 to 360 meters (1,115-1180 feet) above sea level
Soil:	27% sand, 51% silt and 22% clay
Vine Training:	Guyot
Vine Age:	40 years old
Year Planted:	1971, 1982, 1988
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 per ha
Vine Yield:	5.5- 6.5 tons per hectare
Total Production:	12,000 bottles
Vinification Process:	The grapes undergo maceration on skins in rotating paddle fermenters for about 12 to 15 days.
Aging Process:	The wine ages 24 months in French barrique, followed by about 12 months in the bottle.
Alcohol Content:	13.50%
Tasting Notes:	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.
Winemaker:	Guido and Fabio Fantino
Cellaring:	10-20 years
Closure:	Natural Cork
Food/Menu Pairing:	A wonderful accompaniment to meat, pasta and aged cheese. A nice complement to rabbit stewed in red wine.