



CONTERNO FANTINO

AZIENDA AGRICOLA

Barolo Castelletto “Vigna Pressenda” DOCG 2017



Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Castelletto Cru in Monforte d'Alba
Vineyard Size:	1.2 hectares (2.9 acres)
Exposure:	Southeast
Altitude:	350-370 meters (1150-1214 feet) above sea level
Soil:	29% sand, 53% silt and 18% clay
Vine Training:	Guyot
Vine Age:	7-50 years old
Year Planted:	1969, 1986, 2005, 2007, 2012
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 vines per hectare
Vine Yield:	5.5- 6 tons per hectare
Total Production:	6,500 bottles approx
Vinification Process:	The grapes are harvested and selected by hand mid-October. Maceration on skins takes place in rotating horizontal paddle fermenters for about 12 to 15 days.
Aging Process:	The wine ages 24 months in French barrique, followed by about 12 months in bottle.
Alcohol Content:	14.00%
Tasting Notes:	Deep ruby red with lush, perfumed aromas of rose, red berries, blackberries, chocolate and coffee. Refined and sleek with beautiful tannins and a lively finish.
Winemaker:	Guido and Fabio Fantino
Cellaring:	10-20 years
Closure:	Natural Cork
Food/Menu Pairing:	A wonderful accompaniment to meat and aged cheese