



CONTERNO FANTINO

AZIENDA AGRICOLA



Barolo Ginestra "Vigna del Gris" DOCG 2017

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Ginestra cru of Monforte d'Alba
Vineyard Size:	2.5 hectares
Exposure:	South/Southeast
Altitude:	320 meters (1,050 feet) above sea level
Soil:	50% sand, 34% silt and 16% clay
Vine Training:	Guyot
Vine Age:	18-38 year old vines
Year Planted:	1978, 2000
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 vines per ha
Vine Yield:	5.5-6 tons per ha
Total Production:	9,000 bottles
Vinification Process:	The grapes undergo maceration on skins in rotating paddle fermenters for approximately 12 to 15 days.
Aging Process:	The wine ages 24 months in French barriques, followed by about 12 months in the bottle.
Alcohol Content:	14.00%
Tasting Notes:	A rich bouquet of ripe red fruits with prevalence of red cherries. A superb but elegant and grand structure with just the right amount of acidity.
Winemaker:	Guido and Fabio Fantino
Cellaring:	10-20 years
Closure:	Cork
Food/Menu Pairing:	A wonderful accompaniment to meat, pasta and aged cheese. A nice surprise with chicken cacciatore.