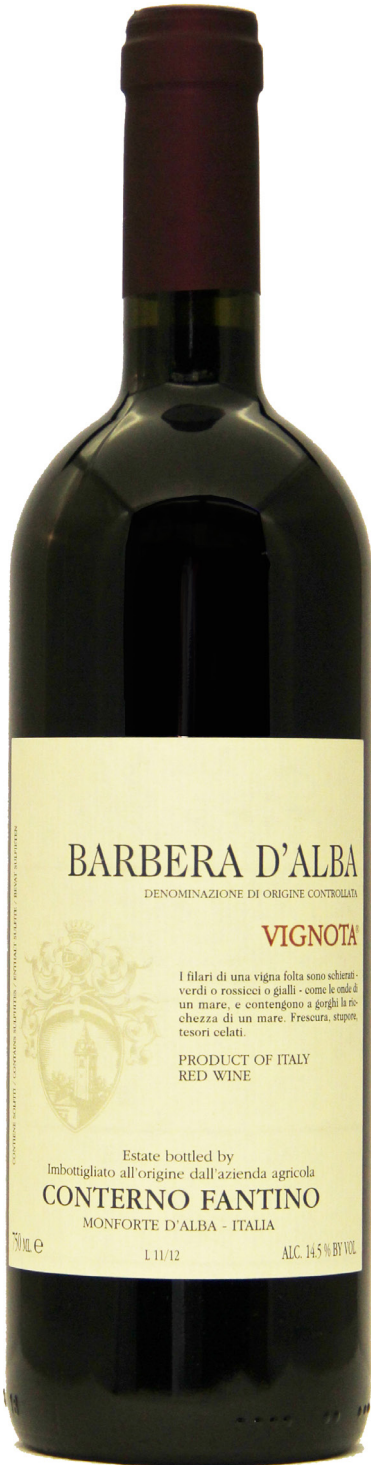




# CONTERNO FANTINO

AZIENDA AGRICOLA



## Barbera d'Alba "Vignota" DOC 2017

<b>Grapes:</b>	100% Barbera
<b>Region:</b>	Piedmont
<b>Vineyard Locations:</b>	From the Ginestra, Pajana, Mosconi, Bussia Sottana, and Ornati vineyards
<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>	12-22 years old
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	5,000-5,500 vines per hectare
<b>Total Production:</b>	30,000-35,000 bottles
<b>Vinification Process:</b>	Fermentation on the skins lasts eight to ten days with the temperature being carefully controlled.
<b>Aging Process:</b>	The wine ages ten months in second fill French oak barrels.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Intense ruby red which turns garnet in time; fruity and herbaceous bouquet with notes of ripe cherry confirmed on, full, fresh, flavorful palate. Long, crisp finish.
<b>Winemaker:</b>	Guido and Fabio Fantino
<b>Winemaker Comments:</b>	Though Conterno Fantino does not adhere strictly to biodynamics, or any similar philosophies, they do make use of some of the techniques; after all, they are nothing more than work methods used already in the past. In short, Conterno Fantino applies what they like to call: rational viticulture.
<b>Cellaring:</b>	Up to 5 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Particularly suited to first courses, pasta, risotto, as well as meat dishes and cheese.



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