



CONTERNO FANTINO

AZIENDA AGRICOLA



Barolo Mosconi "Vigna Ped" DOCG 2015

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Locations:	From two vineyards in the Mosconi cru
Exposure:	South
Altitude:	400 meters (1,312 feet) above sea level
Soil:	Calcareous marl, with a high percentage of silt and sand
Vine Training:	Low Guyot
Vine Age:	20-60 years old
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 vines per hectare
Total Production:	4,000-6,000 bottles
Vinification Process:	Maceration on the skins in rotating paddle fermenters for seven to ten days.
Aging Process:	The wine is aged 24 months in French oak barriques, followed by around 12 months in the bottle.
Alcohol Content:	13.50%
Tasting Notes:	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.
Winemaker:	Guido and Fabio Fantino
Winemaker Comments:	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.
Cellaring:	Up to 30 years
Closure:	Cork
Food/Menu Pairing:	Can be enjoyed both with meat dishes and seasoned cheese



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