



CONTERNO FANTINO

AZIENDA AGRICOLA



Barolo Castelletto "Vigna Pressenda" DOCG 2015

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Pressenda vineyard in Castelletto, Monforte d'Alba
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:	4-47 years
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 vines per hectare
Total Production:	4,000-6,000 bottles
Vinification Process:	Harvested and selected by hand mid-October. Maceration on skins in rotating horizontal paddle fermenters for about 10 to 15 days.
Aging Process:	The wine sojourns for 24 months in French oak barriques and in bottle for about 12 months.
Alcohol Content:	14.00%
Tasting Notes:	Deep ruby red with aromas of smoke, mocha, and roses. Beautiful tannins with a vibrant finish.
Winemaker:	Guido & Fabio Fantino
Winemaker Comments:	Conterno Fantino is run with the utmost respect for the Land, Tradition, and Time, in the firm belief that these values go hand-in-hand in guaranteeing wine of the highest quality.
Cellaring:	Up to 30 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Decant at least an hour beforehand and pair with rich, structured dishes, red meat, game, seasoned cheeses



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