



CONTERNO FANTINO

AZIENDA AGRICOLA

Barolo Ginestra "Vigna del Gris" DOCG 2015



Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Ginestra cru of Monforte d'Alba
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 years old
Time of Harvest:	Mid-October
Vine Density:	4,500-5,000 vines per hectare
Total Production:	6,000-8,000 bottles
Vinification Process:	Maceration on skins in rotating paddle fermenters for approximately 7 to 10 days.
Aging Process:	The wine is aged 24 months in French oak barriques, followed by around 12 months in the bottle.
Alcohol Content:	14.00%
Tasting Notes:	Deep garnet with ruby hues, with a rich bouquet of red and mature fruits with prevalence of red cherries. A superb but elegant, grand structure with the right amount of acidity.
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:	Wonderful with meat-based second courses and seasoned cheeses.



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