



CONTERNO FANTINO
AZIENDA AGRICOLA
BAROLO CHINATO

Location	vineyards in the zone of Monforte d'Alba
Grape variety	Nebbiolo 100%
Soils	white, silt with sand, highly calcareous
Exposure	south-east
Altitude	250 meters above sea level
Vineyard slope	30%
Training System	Guyot
Density	4,500/5,000 vines per ha
Harvest method	grapes are picked by hand around mid-October at optimal ripeness
Average production	5.5-6 t/ha – 37-40 hl/ha
Vinification	maceration and alcoholic fermentation in stainless steel tank with temperature control. Malolactic takes place in wood
Ageing	French oak of various dimensions
Aromatization	over 50 different herbs, flowers and spices infused directly in Barolo wine. Wine is racked with the addition of sugar and alcohol
First harvest	2004
Bottles produced	approximately 2,500
Tasting notes	Brick red with garnet hues. Intense nose, with aromas conjuring up citrus fruit, quinine and mountain herbs that combine with classic Barolo notes to give an appealing balance. Bursting with flavour in the mouth, it opens with a hint of sweetness that is accompanied by a bitter aftertaste.
Bottle sizes	500 ml - 1000 ml

