



CONTERNO FANTINO

AZIENDA AGRICOLA

DOLCETTO D'ALBA DOC "BRICCO BASTIA"

Location	vineyards in the zone of Monforte d'Alba
Grape variety	Dolcetto 100%
Vineyard planted in	1990
Soils	silt with a high proportion of sand
Exposure	south, west and east
Altitude	550 meters above sea level
Vineyard slope	from 15% to 35%
Training System	Guyot
Density	5,500/6,000 vines per ha
Harvest method	grapes are picked by hand around the beginning of September at optimal ripeness
Average production	7-8 t/ha – 49-56 hl/ha
Vinification	maceration and alcoholic fermentation in stainless steel tank with temperature control. Malolactic takes place in stainless steel
Ageing	stainless steel tanks
First harvest	1992
Bottles produced	approximately 15,000
Bottle sizes	375 ml - 750 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA

CERTIFICATI DA
CCPB - BOLOGNA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

