



CONTERNO FANTINO

AZIENDA AGRICOLA

LANGHE DOC ROSSO “MONPRÀ”

Location	vineyards in the zone of Monforte d’Alba
Grape variety	Nebbiolo - Barbera
Vineyard planted in	Nebbiolo 2000 – Barbera 1991
Soils	silt with varying proportions of sand and calcium carbonate
Exposure	south, south-west
Altitude	from 300 to 400 meters above sea level
Vineyard slope	30% to 35%
Training System	Guyot
Density	4,500/5,000 vines per ha
Harvest method	grapes are picked by hand around the beginning to mid-October at optimal ripeness
Average production	6.5-7 t/ha – 50-55 hl/ha
Vinification	maceration and alcoholic fermentation in stainless steel tank with temperature control. Malolactic takes place in wood
Ageing	French oak barrels. The two wines are aged separately then blended before bottling
First harvest	1985
Bottles produced	approximately 8,000
Bottle sizes	750 ml - 1500 ml - 3000 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA

CERTIFICATI DA
CCPB – BOLOGNA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

