



CONTERNO FANTINO

AZIENDA AGRICOLA

BAROLO DOCG CASTELLETTO “VIGNA PRESSEDA”

Location	vineyards in the zone of Monforte d'Alba
Cru	Castelletto
Vineyard	Pressenda
Grape variety	Nebbiolo 100%
Vineyard planted in	1969 – 1986 – 2007 – 2012
Terrains	subsoil: Lequio Formation soil: white, silt with sand, highly calcareous
Exposure	south-east
Altitude	from 340 to 360 meters above sea level
Vineyard slope	30%
Vineyard cultivation	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
First harvest	2013
Bottles produced	approximately 6,000
Bottle sizes	750 ml - 3000 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA

CERTIFICATI DA
CCPB – BOLOGNA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

