



CONTERNO FANTINO

AZIENDA AGRICOLA

BARBERA D'ALBA DOC "VIGNOTA"

Location	vineyards in the zone of Monforte d'Alba
Grape variety	Barbera 100%
Vineyard planted in	vineyards from different periods
Soils	silt with varying proportions of sand and calcium carbonate
Exposure	south-east, south-west
Altitude	from 300 to 400 meters above sea level
Vineyard slope	20% to 35%
Training System	Guyot
Density	5,000/5,500 vines per ha
Harvest method	grapes are picked by hand around the end of September to the beginning of October 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 wood
Ageing	French oak barrels and stainless steel
First harvest	1985
Bottles produced	approximately 32,000
Bottle sizes	375 ml - 750 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA

CERTIFICATI DA
CCPB - BOLOGNA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

