



CONTERNO FANTINO

AZIENDA AGRICOLA

our wine is one of us

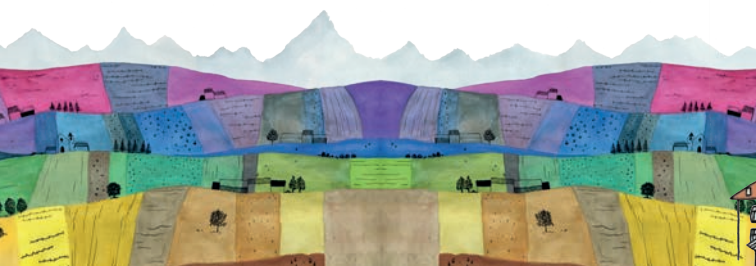
Ci sono arti e mestieri che si trasmettono di padre in figlio, così è per generazioni. Questi passaggi negli anni si arricchiscono di esperienze e di nuove idee, quasi diventano un percorso obbligato e da seguire, come questa vite che tutti gli anni percorre le stagioni finché i suoi frutti, simili ma mai uguali, vanno a comporre il mosaico nel dolce autunno di Langa.

The Conterno Fantino winery was founded in 1982 by Claudio Conterno and Guido Fantino. Today, we cultivate 27 hectares of vineyard and produce about 150,000 bottles of wine per year.

Over time, the two founders have been joined by Alda and the second generations of the two families in various roles, Fabio, Elisa, Noemi, and Matteo. They are supported in the vineyard and in the cellar by about 20 full-time employees who are a fundamental resource in achieving our major objectives as a winery

Environmental sustainability, the preservation of biodiversity, respect for the land and its heritage, these are the guiding principles in our vineyards, which are entirely organically cultivated. Our attention to the environment and to the consumer does not stop in the vineyard; it continues in the vinification and the subsequent ageing of the wines. The traceability of the entire production chain is CCPB certified. The company has adopted the ISO 14001 environmental management system certified by DNV.

To further reduce our environmental impact, the winery's expansion in 2008



incorporated several energy-saving and renewable energy solutions: a geothermal system, solar panels and a natural wetland set up for wastewater purification. With the completion of the photovoltaic system in 2025 and the addition of storage batteries, the company is now able to meet almost all its energy needs entirely autonomously.

The Conterno Fantino winery styles its wines with the primary goal of reflecting its identity. From the careful manual harvesting of the grapes to the preservation of varietal aromas, from spontaneous fermentation with indigenous yeasts to the measured use of wood and sulphites, every step is guided by respect for the grapes and the territory.

“

This seemingly complex path is the most natural one for us. Our wine is the offspring of the land in which the grapevine is cultivated, and once it is in the winery, it is accompanied step by step, as though it was a member of the family.

”




CONTERNO FANTINO

2010

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GINESTRA
VIGNA SORÌ GINESTRA


I filari di una vigna folta sono adunati
-verdi o rossicci o gialli - come le onde
un mare, e contengono a grigio la
chezza di un mare. Fresca, sono
tesori celati.

AZIENDA AGRICOLA
CONTERNO FANTINO
MONFORTE D'ALBA - ITALIA

BAROLO DOCG GINESTRA “VIGNA SORÌ GINESTRA”

Location: vineyards in the zone of Monforte d'Alba

Cru: Ginestra

Vineyard: Sorì Ginestra

Grape variety: Nebbiolo 100%

Vineyard planted in: 1971 - 1982 - 1998

Soils: *subsoil* - Sant'Agata Fossili Marls – sandy
soil - white, silt with sand, calcareous

Exposure: south

Altitude: from 330 to 370 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.

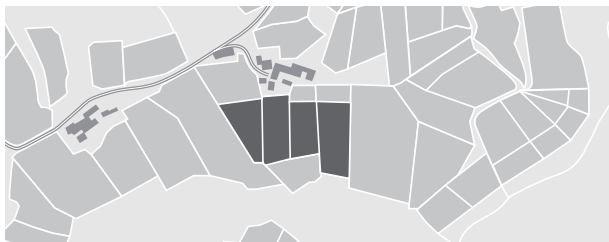
Malolactic takes place in wood

Ageing: French oak of various dimensions

First harvest: 1982

Bottles produced: approximately 12,000

Bottle sizes: 750 ml - 1500 ml - 3000 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



CONTERNO FANTINO

2020

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MOSCONI
VIGNA PED

I filari di una vigna folta sono salienti
-verdi o rossicci o gialli - come le onde di
un mare, e contengono a gorgogli la ric-
chezza di un mare. Frescura, stagione,
tesori celati.



AZIENDA AGRICOLA
CONTERNO FANTINO
MONFORTE D'ALBA - ITALIA

Alc. 14,5%

BAROLO DOCG MOSCONI “VIGNA PED”

Location: vineyards in the zone of Monforte d’Alba

Cru: Mosconi

Vineyard: Ped

Grape variety: Nebbiolo 100%

Vineyard planted in: 1950 - 2000 - 2007

Soils: *subsoil* - Sant’Agata Fossili Marls – sandy
soil - white, silt with sand, calcareous

Exposure: south

Altitude: from 380 to 410 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.

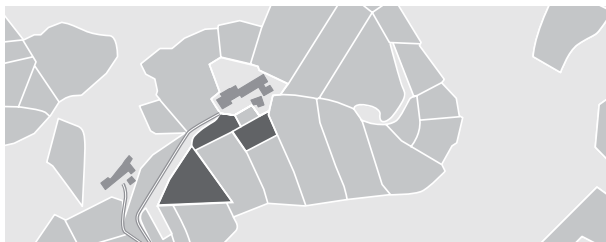
Malolactic takes place in wood

Ageing: French oak of various dimensions

First harvest: 2004

Bottles produced: approximately 6,000

Bottle sizes: 750 ml - 3000 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



CONTERNO FANTINO

2020

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CASTELLETTO
VIGNA PRESSEDA

I filari di una vigna folta sono scelti
-verdi o rossicci o gialli - come le onde di
un mare, e contengono a goffo la ric-
chezza di un mare. Frescura, sapori
tesori celati.

AZIENDA AGRICOLA
CONTERNO FANTINO
MONFORTE D'ALBA - ITALIA

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

Soils: *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



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



CONTERNO FANTINO

2020

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GINESTRA
VIGNA DEL GRIS

I filari di una vigna folta sono schiumi
-verdi o rossicci o gialli - come le onde di
un mare, e contengono a gorgogli la ric-
chezza di un mare. Presenza, dunque,
tesori celati.

AZIENDA AGRICOLA
CONTERNO FANTINO
MONFORTE D'ALBA - ITALIA

199

Alc. 14,5%

BAROLO DOCG GINESTRA “VIGNA DEL GRIS”

Location: vineyards in the zone of Monforte d’Alba

Cru: Ginestra

Vineyard: del Gris

Grape variety: Nebbiolo 100%

Vineyard planted in: 1983 - 2000 - 2012

Soils: *subsoil* - Lequio Formation

soil - white, silt with sand, highly calcareous

Exposure: south-east

Altitude: from 300 to 350 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.

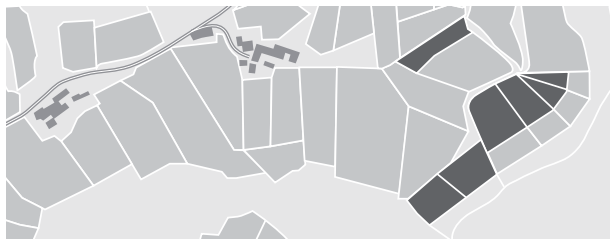
Malolactic takes place in wood

Ageing: French oak of various dimensions

First harvest: 1985

Bottles produced: approximately 8,000

Bottle sizes: 750 ml - 1500 ml - 3000 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



CONTERNO FANTINO

2022
LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO

MON PRA[®]

2022

CONTERNO FANTINO

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: da 30% a 35%

Vineyard cultivation: 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



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



CONTERNO FANTINO

2025

GINESTRINO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO

I filari di una vigna folta sono scuri
- verdi o rossicci o gialli - come le rovine
di un mare, e contengono a sorgelli
ricchezza di un mare. Fresca, scura
tesori celati.



AZIENDA AGRICOLA

CONTERNO FANTINO

MONFORTE D'ALBA - ITALIA

750 ml e

14°

LANGHE DOC NEBBIOLO “GINESTRINO”

Location: vineyards in the zone of Monforte d’Alba

Grape variety: Nebbiolo 100%

Vineyard planted in: vineyards from different periods

Soils: silt with varying proportions of sand and calcium carbonate

Exposure: south, south-west, south-east

Altitude: from 300 to 450 meters above sea level

Vineyard slope: 25% to 45%

Vineyard cultivation: 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: 7-8 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 and stainless steel

First harvest: 1984

Bottles produced: approximately 35,000

Bottle sizes: 750 ml - 1500 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



CONTERNO FANTINO

2023

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VIGNOTA



I filari di una vigna folta sono scelti
- verdi o rossicci o gialli - come le tonde
di un mare, e contengono a gorgogli
ricchezza di un mare. Freschi, sempre
tesori celati.

AZIENDA AGRICOLA

CONTERNO FANTINO

MONFORTE D'ALBA - ITALIA

750ml e

12

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



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA




CONTERNO FANTINO

2022
DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

BRICCO BASTIA

 I filari di una vigna folta sono scelti
- verdi o rossicci o gialli - come le note
di un mare, e contengono a giusta
ricchezza di un mare. Freschi, dolci
tesori celati.

AZIENDA AGRICOLA
CONTERNO FANTINO
MONFORTE D'ALBA - ITALIA

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



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA





LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
CHARDONNAY

BASTIA
2022

CONTERNO FANTINO

LANGHE DOC CHARDONNAY “BASTIA”

Location: vineyards in the zone of Monforte d’Alba

Grape variety: Chardonnay 100%

Vineyard planted in: 1990 - 1998

Soils: silt with a high proportion of sand

Exposure: west, east

Altitude: from 300 to 550 meters above sea level

Vineyard slope: 35%

Vineyard cultivation: 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: 8-9 t/ha – 56-63 hl/ha

Vinification: whole bunch pressed; alcoholic and malolactic fermentation takes place in French oak of various dimensions

Ageing: French oak of varying sizes

First harvest: 1993

Bottles produced: approximately 12,000

Bottle sizes: 750 ml - 1500 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA





PRINSIPI®



CONTERNO FANTINO

LANGHE DOC BIANCO “PRINSÌPI”

Location: vineyards in the zone of Monforte d’Alba

Grape variety: Chardonnay - Manzoni Bianco

Vineyard planted in: vineyards from different periods

Soils: silt with a varied proportion of sand and calcium carbonate

Exposure: west, east

Altitude: from 300 to 550 meters above sea level

Vineyard slope: 35%

Vineyard cultivation: Guyot

Density: 5,500/6,000 vines per ha

Harvest method: grapes are picked by hand around the end of August at optimal ripeness

Average production: 8-9 t/ha – 56-63 hl/ha

Vinification: alcoholic fermentation takes place in stainless steel tanks with temperature control

Ageing: stainless steel tanks

First harvest: 2005

Bottles produced: approximately 15,000

Bottle sizes: 750 ml



VINO OTTENUTO DA
AGRICOLTURA BIOLOGICA



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



ULTIMA LEZIONE DI ENOLOGIA - 1000
ESPERIENZE IN UNO STILE
VINO - A - F - X - 93

NEUTRO
OLEGRO
FARMACISTA
INMONFOTED'ALBA

BAROLO
CHINATO
ANTICA RICETTA

OZUZZO
OZZATI
AZIENDA AGRICOLA
INMONFOTED'ALBA

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%

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

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

MENZIONI GEOGRAFICHE AGGIUNTIVE (MGA)

The **Barolo** production zone, officially delimited in **1966** with the recognition of **DOC** (controlled appellation) status, has remained unchanged to this day and takes in the territory of 11 different townships, included Monforte d'Alba. According to the production rules currently in place, Barolo, as a wine which, since **1980**, enjoys a controlled and guaranteed status as an appellation (**DOCG**), must respect the following parameters:

BAROLO

Grape variety: nebbiolo 100%

Maximum production per hectare: 8t/ha - 54 hl/ha

Minimum legal ageing: 38 months from the 1st of November of the year after the harvest, 18 of which in wood barrels.

Since 2010 vintage,
on the label can appear:

NOVELLO

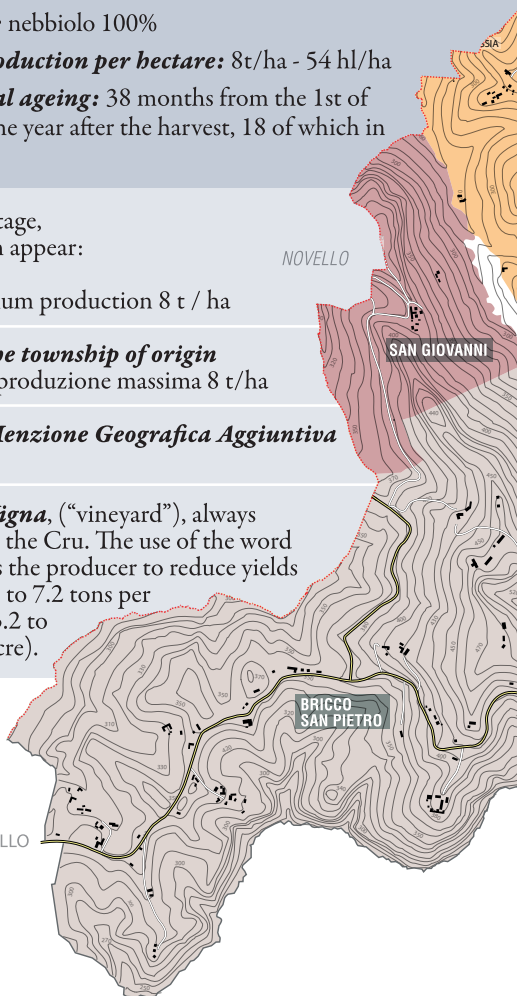
Barolo, maximum production 8 t / ha

Barolo with the township of origin of the grapes, produzione massima 8 t/ha

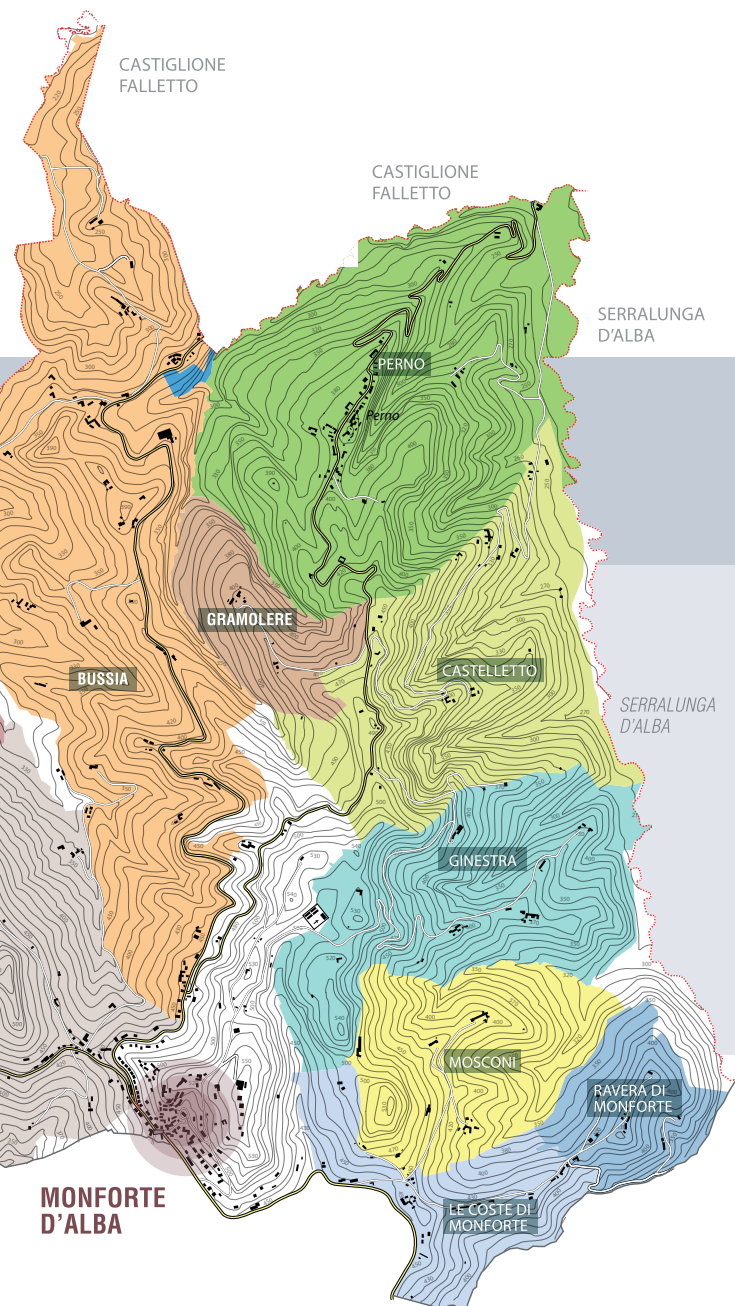
Barolo with Menzione Geografica Aggiuntiva (MGA or Cru)

Barolo with Vigna, (“vineyard”), always combined with the Cru. The use of the word “Vigna” obliges the producer to reduce yields by 10%, from 8 to 7.2 tons per hectare (from 3.2 to 2.88 tons per acre).

NOVELLO



Township of Monforte d'Alba



based on Barolo MGA, l'Enciclopedia delle Grandi Vigne di Langa - Alessandro Masnaghetti Editore / Enogea; www.enogea.it; all rights reserved.





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conternofantino.it

MONFORTE D'ALBA (CN)

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COMPANY WITH
ENVIRONMENTAL SYSTEM
CERTIFIED BY DNV
ISO 14001