



AZIENDA AGRICOLA DIEGO CONTERNO

Barolo

A rising star in the southern reaches of the Barolo zone, Diego Conterno and his son, Stefano, craft elegant Nebbiolo wines in Monforte d'Alba. Diego started his own project in 2000, after two decades at Conterno-Fantino where he worked alongside his cousins, bringing with him a five-acre plot in 'Ginestra,' Monforte's top cru. Conterno wines "blend the energy and brawn of Monforte with the translucence of traditionally inspired winemaking," says Antonio Galloni. Rich and potent yet suave in perfume and flavor, Conterno wines are made naturally, fermented on indigenous yeasts and aged in traditional large oak cask (botti). All vines are cared for organically.



WINERY: Azienda Agricola Diego Conterno

WINEMAKERS: Diego Conterno and son, Stefano Conterno

ESTABLISHED: 2003

REGION: ITALY • Piedmont • Monforte d'Alba

APPELLATION: Barolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: A selection of fruit from estate vineyards in Monforte d'Alba: 'Bricco San Pietro,' 'San Giovanni' (near the village of Barolo) and 'Ginestra' (closer to Serralunga), each vinified separately. Soils mix clay with limestone marl; altitude ranges from 960 to 1,140 feet.

AGE OF VINES: 10 to 30 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in a combination of Stockinger oak cask ("botti," 50HL) and cement tank for 30 months.

TASTING IMPRESSIONS: Aromas of ripe red cherries, wildflower, rose, violet, cool menthol notes, spice. Medium-bodied, savory, balanced; fine-grained tannins.

PAIRING SUGGESTIONS: Grilled sausage; slow-braised meats; mushroom-based dishes



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