



AZIENDA AGRICOLA DIEGO CONTERNO

Barolo 'Ginestra'

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 the "sori" or full-south facing portion of 'Ginestra' in Monforte d'Alba. Soils mix clay with limestone marl; altitude from 870 to 990 feet. The Conterno family has owned vines in 'Ginestra' for more than 150 years.

AGE OF VINES: 35 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in Stockinger oak cask ("botti," 50HL) for 24 months, then six months in cement tank and one year in bottle.

TASTING IMPRESSIONS: Aromas of red and black cherries, bramble fruit, soy, warm spice. Medium-bodied; structured yet savory tannins, long.

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



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