



AZIENDA AGRICOLA DIEGO CONTERNO

Dolcetto d'Alba

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: Dolcetto d'Alba DOC

BLEND: 100% Dolcetto

VINEYARDS: Estate vineyards in 'Bricco Monguglielmo' in Monforte d'Alba, facing west, at 1,500 feet above sea level. Soils mix clay and limestone marl.

AGE OF VINES: 10 to 55 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged for six months in a combination of steel and cement tank.

TASTING IMPRESSIONS: Aromas of purple and red fruits, licorice, warm spice. Full-bodied, round with plush tannins.

PAIRING SUGGESTIONS: With appetizers; grilled sausage; pork ribs



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