



AZIENDA AGRICOLA DIEGO CONTERNO

Langhe Nebbiolo 'Baluma'

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: Langhe Nebbiolo DOC

BLEND: 100% Nebbiolo

VINEYARDS: Estate vineyard 'Ferrione,' located just outside the Barolo zone near Monforte d'Alba, on a hillside facing west/southwest, at 1,500 feet above sea level. Soils mix clay with limestone marl.

AGE OF VINES: 15 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in oak tonneaux (500L) for five months and four months in cement tank.

TASTING IMPRESSIONS: Aromas of red berries, cherries, wildflowers, warm spice. Medium-bodied and silky, ripe tannins.

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

NOTES: 'Baluma' in Piedmontese dialect means "to dance"



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