



AZIENDA AGRICOLA DIEGO CONTERNO

Barolo del Comune di Monforte 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: Barolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: A selection of fruit from plots within the larger 'Ginestra' vineyard: 'Pajana' (facing east) and 'Ciabot' (facing southeast), each vinified separately. Altitude ranges from 900 to 1,020 feet. Soils mix clay, sand and limestone marl.

AGE OF VINES: 20 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 eight months in cement tank before bottling.

TASTING IMPRESSIONS: Aromas of pie cherries, dried wildflowers, menthol notes, orange peel, warm spice. Medium-bodied, balanced; savory tannins.

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

NOTES: The "comune di" Barolo designation is reserved for Barolo wines in which 85% of the grapes hail from a single "comune" or village.



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