



## AZIENDA AGRICOLA DIEGO CONTERNO

### Barbera d'Alba 'Ferrione'

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:** Barbera d'Alba DOC

**BLEND:** 100% Barbera

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

**AGE OF VINES:** 10 to 55 years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tank. Aged four months in large oak cask and six months in cement tank.

**TASTING IMPRESSIONS:** Aromas of lively red fruits, warm spice, plum. Medium-bodied and fresh, good balance; fine-grained tannins.

**PAIRING SUGGESTIONS:** Grilled sausage; garlicky, tomato-based pastas; slow-braised meats



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