



AZIENDA AGRICOLA DIEGO CONTERNO

Barolo 'Le Coste di Monforte'

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: The vineyard 'Le Coste di Monforte' sits at the southern edge of the Barolo zone, just southeast of the village. The family's vines face south, and sit at 1,200 feet above sea level; a cool and windy site, 'Le Coste' is known for its fresh Nebbiolo wines with pronounced tannins.

AGE OF VINES: 30 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged in a combination of Stockinger oak cask ("botti," 50HL) and cement tank for 30 months.

TASTING IMPRESSIONS: Aromas of red and pink wildflowers, rose, cherry, cool menthol, spice. Medium-bodied, balanced; structured yet ripe tannins.

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



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