



AZIENDA AGRICOLA DIEGO CONTERNO

Langhe Nascetta

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 Nascetta DOC

BLEND: 100% Nascetta

VINEYARDS: A selection from two estate vineyards: 'Ferrione,' on a hillside facing west/southwest; and 'Ginestra,' facing east, in Monforte d'Alba. Altitude ranges from 1,440 to 1,500 feet. Soils mix clay and limestone marl. Nascetta is rarely cultivated, yet is believed to be the Langhe's true indigenous white grape.

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Two days maceration on skins; pressed then fermented on indigenous yeasts in temperature-controlled tank. Malolactic conversion blocked. Aged for six months in tank.

TASTING IMPRESSIONS: Aromas of citrus and pineapple, notes of sage and rosemary. Medium-bodied, fresh, lively.

PAIRING SUGGESTIONS: Fresh sheep's cheese, appetizers; as an aperitif



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