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Experience Italy in a Wine glass



Barbera d'Alba "Vignota" DOC

The Conterno Fantino winery is located atop a hill overlooking the historic village of Monforte d'Alba, with an extraordinary view that extends all the way to the Alps. Founded in 1982 by two friends – Guido Fantino and Claudio Conterno – the winery makes its wines knowing they have been blessed with great heritage in the form of land and vineyards, that go hand and hand with the culture and traditions of the area. In seeking to attain the highest possible quality from these invaluable resources, they pay great attention to the entire production process, carefully adapting to the climactic conditions of each growing season, with particular attention to the different characteristics of each individual cru. Environmental sustainability, preserving biodiversity, and respect for the land and heritage are the guiding principles in their vineyards, which are organically cultivated (as certified by CCPB). From several different vineyards located on the finest and particularly windy hilltops of Monforte d'Alba. Calcareous marl soil with high percentages of sand and silt and an average altitude of around 350 meters (1,150 feet) above sea level. The vineyards are southeast and southwest facing. Vignota ages in second-use barrique for ten months, followed by two more months of aging in bottle.

Wine exported to: Canada, USA, Australia

Most recent awards

WINE ENTHUSIAST: 91

VINOUS: 92

GAMBERO ROSSO: Tre bicchieri

WINE HUNTER: Rosso

DOCTORWINE BY DANIELE CERNILLI: 96

WINE ADVOCATE: 93

WINE SPECTATOR: 92

JAMES SUCKLING: 94

INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

Grape Varieties:	100% Barbera
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-10 days
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Rotating paddles
Length of maceration:	8-10 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container age:	Second use
Type of oak:	Allier /Tronçais

Bottling period:	June/July
Aging before bottling:	10 months
Aging in bottle:	2 months
Closure:	Natural Cork

Vineyard

Organic:	Vineyards
Vineyard name:	Different vineyards in Monforte
Vineyard location:	Monforte d'Alba, Piedmont
Vineyard size:	5.4 hectares (13.3 acres)
Soil composition:	Calcareous marl, with a high percentage of silt and sand
Vine training:	Guyot
Altitude:	500 meters (1,640 feet) above sea level
Vine density:	5,000- 5,500 per ha
Yield:	6,5 - 7 tons per hectare
Exposure:	southeastern, southwestern
Years planted:	1980, 1998
Age of vines:	15-22 years old
Time of harvest:	Late September
First vintage of this wine:	1982
Total yearly production (in bottles):	30,000 - 35,000 bottles approx.



Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red that turns garnet over time; fruity and herbaceous bouquet with notes of ripe cherry confirmed on a full, fresh, flavorful palate. Long, crisp finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to meat, pasta and aged cheese. Especially delicious with a local specialty “bagna cauda.”
Aging potential:	5 years
Alcohol:	Alc. cont 13.5% by vol.
Winemaker:	Guido and Fabio Fantino