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Experience Italy in a Wine glass



Barolo Mosconi "Vigna Ped" DOCG

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). Vigna Ped is located on the historic Mosconi hill (in the Mosconi district) where Conterno Fantino has a small plot in the southernmost area. The wine from this vineyard is all about power, structure, freshness and elegance and stands up to long cellaring. The altitude is 360 meters (1,181 feet) above sea level and the oldest vines were planted in 1960. Like Sori Ginestra, the soil is rich in clay and limestone and quite compact. Because of this, this Barolo is assertive, masculine and structured, and has noticeable acidity due to the elevation.

Wine exported to: Canada, USA, Australia

Most recent awards

JAMES SUCKLING: 98

DECANTER: 96

VINOUS: 95

WINE & SPIRITS: 95

WINE SPECTATOR: 97

WINE ADVOCATE: 97

VINOUS MEDIA: 95

WINE ENTHUSIAST: 92

INTERNATIONAL WINE CELLAR: 95



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12-15 days
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Rotating paddles
Length of maceration:	13-15 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container age:	First and second use
Type of oak:	Allier /Tronçais

Bottling period:	June/July
Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Natural Cork

Vineyard

Organic:	Vineyards
Vineyard name:	Vigna Ped
Vineyard location:	Monforte d'Alba, Piedmont
Vineyard size:	1 hectare (2.47 acres)
Soil composition:	Calcareous marl, with a high percentage of silt and sand
Vine training:	Guyot
Altitude:	400 meters (1,312 feet) above sea level
Vine density:	4,500-5,000 per ha
Yield:	5.5 - 6 tons per hectare
Exposure:	Southern
Years planted:	1960, 1999
Age of vines:	20-60 years old
Time of harvest:	Mid-October
First vintage of this wine:	2004
Total yearly production (in bottles):	4,000 - 6,000



Tasting Notes and Food Pairings

Tasting notes:	Deep garnet in color, fruity bouquet recalling brushwood, berry fruit and briar rose; gorgeous structure, ripe, rich tannins; complex and austere.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to meat, pasta and aged cheese.
Aging potential:	10-30 years
Alcohol:	Alc. cont 13.5% by vol.
Winemaker:	Guido and Fabio Fantino