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Barolo Ginestra "Vigna Sori Ginestra" 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). Sori` Ginestra is Conterno Fantino's flagship wine. The vineyard is located in the Ginestra district on one of the most important hills in Monforte, if not Barolo itself. It is the thoroughbred of Barolos, and fully reflects its terroir. Located 340 meters (1,115 feet) above sea level, it absolutely benefits from southern exposure, which affords the vines warm sunlight from morning to night. The soil is not sandy, but a bit more compact. The wines from this vineyard are bigger, with much more body, structure and tannins. The older part of this vineyard was planted in 1971, giving the wine its unique elegance and complexity.

Wine exported to: Canada, USA, Australia

Most recent awards

WINE & SPIRITS: 93

JAMES SUCKLING: 91

WINE ADVOCATE: 98

VINOUS MEDIA: 94

VINOUS: 94

WINE SPECTATOR: 94

GAMBERO ROSSO: 3 Bicchieri

WINE ENTHUSIAST: 92

DECANTER: 90

INTERNATIONAL WINE CELLAR: 94



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:	12-15 days
Malolactic fermentation:	Yes
Aging containers:	oak barrels
Container age:	First and second use

Type of oak:	Allier /Troncais
Bottling period:	June/July
Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Natural Cork

Vineyard

Organic:	Vineyards
Vineyard name:	Vigna Sori' Ginestra
Vineyard location:	Monforte d'Alba, Piedmont
Vineyard size:	2.3 hectares (5 acres)
Soil composition:	27% sand, 51% silt and 22% clay
Vine training:	Guyot
Altitude:	340 to 360 meters (1,115-1180 feet) above sea level
Vine density:	4,500-5,000 per ha
Yield:	5.5 - 6 tons per hectare
Exposure:	Southern
Years planted:	1971, 1982, 1988
Age of vines:	40 years old
Time of harvest:	Mid-October
First vintage of this wine:	1982
Total yearly production (in bottles):	10,000 -12,000



Tasting Notes and Food Pairings

Tasting notes:	Deep garnet red with ruby highlights, with a rich, fruity and persistent bouquet of rose petals, brushwood and blackberries and a full-bodied, luscious, and austere palate.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to meat, pasta and aged cheese. A nice complement to rabbit stewed in red wine.
Aging potential:	10-30 years
Alcohol:	Alc. cont 13.5% by vol.
Winemaker:	Guido and Fabio Fantino