



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Castelletto “Vigna Pressenda” 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 Pressenda is found in the Castelletto district of Barolo. It is Conterno Fantino’s newest addition to their range of top-quality wines. The vineyard was already recognized for excellence through its past winemakers, and now we’ve seen that Conterno Fantino has only improved it. The vineyard is 350-370 meters (1,150-1,214 feet) above sea level and is southeast-facing. The wines are most similar to Vigna del Gris, and are somewhat lighter, perfumed and refined. The oldest vines were planted in 1969.

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**Wine exported to:** Canada, USA, Australia

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## Most recent awards

**VINOUS MEDIA:** 94

**VINOUS:** 94

**WINE & SPIRITS:** 93

**WINE SPECTATOR:** 94

**WINE HUNTER:** Gold

**JAMES SUCKLING:** 94

**WINE ADVOCATE:** 96

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## 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 /Tronçais
Bottling period:	June/July
Aging before bottling:	24 months

Aging in bottle:	12 months
Closure:	Natural Cork
 <b>Vineyard</b>	
Organic:	Vineyards
Vineyard name:	Vigna Pressenda
Vineyard location:	Monforte d'Alba, Piedmont
Vineyard size:	1.2 hectares (3 acres)
Soil composition:	29% sand, 53% silt and 18% clay
Vine training:	Guyot
Altitude:	350-370 meters (1150-1214 feet) above sea level
Vine density:	4,500-5,000 per ha
Yield:	5.5 - 6 tons per hectare
Exposure:	Southeastern
Years planted:	1969,1986, 2005, 2007, 2012
Age of vines:	7-50 years old
Time of harvest:	Mid-October
First vintage of this wine:	2013
Total yearly production (in bottles):	4,000 - 6,000

## Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red with lush, perfumed aromas of rose, red berries, blackberries, chocolate and coffee. Refined and sleek with beautiful tannins and a lively finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to meat and aged cheese
Aging potential:	10-30 years
Alcohol:	Alcohol cont. by volume: 14%
Winemaker:	Guido and Fabio Fantino