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Experience Italy in a Wine glass



Langhe Chardonnay "Bastia" 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 the Ginestra and Bricco Bastia vineyards, planted exclusively with French clones. Each vineyard offers the wines different characteristics: Ginestra gives the wine structure and a buttery quality; Bricco Bastia gives acidity and freshness thanks to the wide-ranging temperature differences between day and night, particularly in the final stage of ripening. Chardonnay normally ripens early so the vines are planted on the cooler hillsides with southwestern and northwestern exposure and eastern and northeastern exposure, so the berries are not scorched in hot vintages. The soil is limestone, clay and sandy soil, 500 meters above sea level (1,640 feet) at a 25% gradient. Bricco Bastia ages in new and second-use Allier oak barrique for about twelve to fourteen months.

Wine exported to: Canada, USA, Australia

Most recent awards

VINOUS: 90

JAMES SUCKLING: 90

INTERNATIONAL WINE CELLAR: 89



Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Oak barrels
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	18-20 °C (64.4-68 °F)
Maceration technique:	None
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container age:	first and second-use
Type of oak:	Allier /Tronçais
Bottling period:	December
Aging before bottling:	12 months
Aging in bottle:	2 months
Closure:	Natural Cork

Vineyard

Organic:	Vineyards
Vineyard name:	Bricco Bastia, Ginestra
Vineyard location:	Monforte d'Alba, Piedmont
Vineyard size:	2.1 hectares (5.18 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:	5,500-6,000 per ha
Yield:	5.5 - 6 tons per hectare
Exposure:	eastern, western
Years planted:	1989, 1998
Time of harvest:	September
First vintage of this wine:	1993
Total yearly production (in bottles):	10,000

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with an elegant bouquet of banana, butter, honey, and yellow flowers, confirmed on the soft, fresh and flavorful palate.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Goes well with dishes like beef tartare.
Aging potential:	5-10 years

Alcohol:

Alc. cont. 13.5% by vol.

Winemaker:

Guido and Fabio Fantino

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