



EMPSON & CO.
Experience Italy in a Wine glass



Dolcetto d'Alba "Bricco 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). Located in the Bricco Bastia cru, 540 meters (1,772 feet) above sea level, with south, west and eastern exposures and limestone and clay soil. A lovely rendition of the widely appreciated grape. Aging takes place in stainless steel for eight months, ensuring the wine retains all of its youthful appeal and fresh, ripe raspberry fruit.

Wine exported to: Canada, USA, Australia

Most recent awards

WINE ENTHUSIAST: 93

DECANTER: 95

JAMES SUCKLING: 93

WINE ADVOCATE: 91

WINE SPECTATOR: 91

VINOUS: 89

INTERNATIONAL WINE CELLAR: 88



Winemaking and Aging

Grape Varieties:	100% Dolcetto
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	6-8 days
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	25 - 27 °C (77-80.6 °F)
Maceration technique:	Rotating paddles
Length of maceration:	6-8 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Bottling period:	March
Aging before bottling:	6 months
Aging in bottle:	1 month
Closure:	Diam

Vineyard

Organic:	Vineyards
Vineyard name:	Bricco Bastia
Vineyard location:	in Monforte d'Alba, Piedmont
Vineyard size:	2.3 hectares (5.7 acres)
Soil composition:	Limestone and clay
Vine training:	Guyot
Altitude:	540 meters (1,772 feet) above sea level
Vine density:	5,500-6,000 per ha
Yield:	6,5 - 7 tons per hectare
Exposure:	Southern, western, eastern
Years planted:	1989
Age of vines:	20 years old
Time of harvest:	Early September
First vintage of this wine:	1992
Total yearly production (in bottles):	14,000 - 16,000

Tasting Notes and Food Pairings

Tasting notes:	Intense purple in color; fresh and fragrant aromas of strawberry, cherry and red berries. Good structure; the presence of tannins is sweet and lively on the 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, even great with stuffed peppers.
Aging potential:	3-4 years
Alcohol:	Alcohol cont. by volume: 12%
Winemaker:	Guido and Fabio Fantino

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