



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



## Langhe Nebbiolo "Ginestrino" 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). Made from the Michet and Lampia Nebbiolo sub-varieties grown in a young vineyard in Monforte d'Alba, in sand and clay soil about 200 to 450 meters (656 to 1,476 feet) above sea level. Vineyards are south-, southwest- and southeast-facing, on a 25%-40% gradient. Made from the same clones as the winery's Barolos, the vines are younger – ranging up to fifteen years of age – and produce elegant wines with a lighter structure and all the freshness and crisp primary fruity and floral aromas a young Nebbiolo is known for. Stylistically, Conterno Fantino intentionally aims for a lighter, more approachable wine that still highlights the spectacular terroir. Ready to drink upon release, it can also stand up to at least ten years cellaring. A food-friendly, virtual gateway to their Barolos. Aged ten months in second-use French oak barrique; round, with well-balanced tannins and intense, persistent aromas of sweet antique rose and peach pits.

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

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## Most recent awards

**WINE ADVOCATE:** 93

**GOURMET TRAVELLER MAGAZINE:** 90

**JAMES SUCKLING:** 90

**VINOUS:** 89

**WINE SPECTATOR:** 90

**INTERNATIONAL WINE CELLAR:** 89

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-10 days
Type of yeast:	Spontaneous indigenous yeast
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Rotating paddles
Length of maceration:	8-10 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container age:	Second-use
Type of oak:	Allier /Troncais

Bottling period:	June/July
Aging before bottling:	10 months
Aging in bottle:	2 months
Closure:	Natural Cork

## Vineyard

Organic:	Vineyards
Vineyard name:	Different vineyards in Monforte
Vineyard location:	Monforte d'Alba, Piedmont
Vineyard size:	4.8 hectares (6.6 acres)
Soil composition:	35% sand, 40% silt and 25% clay
Vine training:	Guyot
Altitude:	200-450 meters (656-1,476 feet) above sea level
Vine density:	4,500-5,000 per ha
Yield:	6,5 - 7 tons per hectare
Exposure:	Southern, southeastern, southwestern
Years planted:	1998, 2007
Age of vines:	15-20 years old
Time of harvest:	Mid-October
First vintage of this wine:	1982
Total yearly production (in bottles):	30,000 - 35,000



# Tasting Notes and Food Pairings

Tasting notes:	Very lively ruby color with garnet reflections; persistent and appealing bouquet with notes of brier rose and peach pit; on the palate, roundness is balanced by characteristic tannins and structure.
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:	6-8 years
Alcohol:	Alc. by vol.: 14.5%
Winemaker:	Guido and Fabio Fantino