



EMPSON & CO.
Experience Italy in a Wine glass



Langhe Rosso "Monprà" 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). A blend of Nebbiolo and Barbera from the older vineyards in Monforte d'Alba, located 300-400 meters (984-1,312 feet) above sea level with south and southwestern exposure and limestone, marl and sandy soil.

Wine exported to: Canada, USA, Australia

Most recent awards

JAMES SUCKLING: 96

VINOUS MEDIA: 94

WINE & SPIRITS: 93

WINE SPECTATOR: 94

WINE HUNTER: Gold

WINE ADVOCATE: 96

VINOUS: 94

INTERNATIONAL WINE CELLAR: 91



Winemaking and Aging

Grape Varieties:	50% Nebbiolo and 50% Barbera
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:	First use
Type of oak:	Allier /Tronçais
Bottling period:	June/July
Aging before bottling:	18 months
Aging in bottle:	2 months

Closure: Natural Cork

Vineyard

Organic: Vineyards

Vineyard name: Barbera Ginestra Nebbiolo Bussia

Vineyard location: in Monforte d'Alba, Piedmont

Vineyard size: 1.9 hectares (4.7 acres)

Soil composition: Limestone, marl and clay

Vine training: Guyot

Altitude: 300-400 meters (984-1,312 feet) above sea level

Vine density: 4,500-5,000 per ha

Yield: 5.5 - 6 tons per hectare

Exposure: Southern, southwestern

Years planted: 1985 (Barbera), 2000 (Nebbiolo)

Age of vines: 15-20 years old

Time of harvest: Mid-October

First vintage of this wine: 1985

Total yearly production (in bottles): Around 10,000

Tasting Notes and Food Pairings

Tasting notes: Deep garnet, with an elegant bouquet showing notes of coffee, barley, and strawberry jam; full and voluptuous on the palate, with sweet tannins.

Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to meat, pasta and aged cheese. Especially delicious with the local specialty, "Tajarin" (egg tagliatelle).
Aging potential:	10 years
Alcohol:	Alc. by vol.: 14.5%
Winemaker:	Guido and Fabio Fantino