



DANIELE CONTERNO

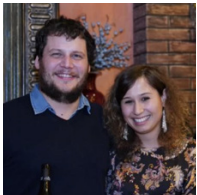
BAROLO

DOCG



"Our winery is based at Cascina Sciulun, a historic Piedmont farmhouse built in the mid-19th century. We represent the fourth generation of producers starting with our great grandfather, Pietro Conterno and 37 hectares of land. The land passed to my grandfather, Giacomo, then to my father, Franco, who I still work with everyday."

VINEYARD LOCATION	Bussia, Pugnane and Panerole
ELEVATION	450-600 meters above sea level
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	30 Years
CASE PRODUCTION	n. 12.000 of 0.75 L each
YIELD	Grapes per hectare – 8.000
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo Michet and Nebbiolo Lampia
FILTRATION METHOD	25 Micron
MACERATION AND FERMENTATION	Must and skins are kept in contact for 15 days, and punched down daily
AGING CONTAINER	Aged in Slavonian oak barrels (20-30hl) for 24 months before being bottled
AGING TIMES	12 months in bottle
ALCOHOL BY VOLUME	13.5-14.5% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Langhe

