



DANIELE CONTERNO

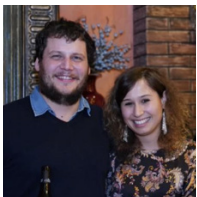
BAROLO

BUSSIA DOC



"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/South/South-West
ELEVATION	480-500 meters above sea level
SOIL TYPE	Marne di Sant'Agata Fossili di tipo sabbioso
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	50 Years
CASE PRODUCTION	n. 7.000 of 0.75 L each
YIELD	Grapes per hectare – 5.000
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo Michet and Nebbiolo Lampia
FILTRATION METHOD	No filtration
MACERATION AND FERMENTATION	The new wine is kept from 3 to 5 months in steel tanks and undergoes malolactic fermentation; it is decanted several times
AGING CONTAINER	French oak barrels (45/50hl capacity)
AGING TIMES	French oak barrels for 48 months, then 12 months in bottle
ALCOHOL BY VOLUME	14-15% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Bussia

