



DANIELE CONTERNO

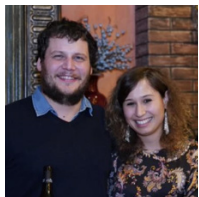
BAROLO

PANEROLE 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	Panerole, Novello
ELEVATION	350-390 meters above sea level
SOIL TYPE	Marne di Sant'Agata Fossili laminated
FARMING PRACTICES	CERTIFIED  ORGANIC
AVERAGE VINE AGE	40 Years
CASE PRODUCTION	n. 10.000 of 0.75 L each
YIELD	Grapes per hectare – 6.000
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo Michet and Nebbiolo Lampia
FILTRATION METHOD	No filtration
MACERATION AND FERMENTATION	With skin maceration in wood vat; the must remains on the skins for 12 days with continuous daily fulling, then submerged-cap for 30 days
AGING CONTAINER	1-3 months in steel tanks, then transferred to Slavonian oak barrels (25/30 hl)
AGING TIMES	30 months
ALCOHOL BY VOLUME	14-15% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Panerole

