



DANIELE CONTERNO

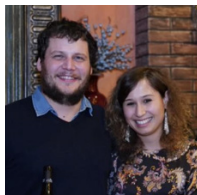
SETTE 7 ANNI

BAROLO RISERVA 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	Best select grapes of Bussia, Pugnane and Panerole
ELEVATION	450-600 Meters above sea level
SOIL TYPE	Marne di Sant'Agata, Fossili di tipo, Sabbioso
FARMING PRACTICES	Organic
AVERAGE VINE AGE	60 Years
CASE PRODUCTION	n. 3.000 of 0.75 L each
YIELD	Grapes per hectare – 5.000
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo Michet and Nebbiolo Lampia
FILTRATION METHOD	N/A
MACERATION AND FERMENTATION	Must and skins are kept in contact for 20-30 days and manually punched down daily
AGING CONTAINER	French oak barrels (25hl capacity)
AGING TIMES	French oak barrels (25hl capacity) for 84 months (7 years) 14-15% depending on the vintage
ALCOHOL BY VOLUME	



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont

