



DANIELE CONTERNO

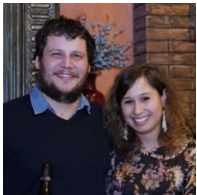
LANGHE NASCETTA

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	Madonna di Como
ELEVATION	550 meters above sea level
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	15 Years
CASE PRODUCTION	2,000 of 0.75 L each
YIELD	7.000 grapes per hectare
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nascetta 100%
FILTRATION METHOD	0.45 Micron, no malolatic fermentation
MACERATION AND FERMENTATION	Must is separated from the skins and fermented in steel tanks for 25-30 days.
AGING CONTAINER	Steel tanks
AGING TIMES	3 months in steel tanks; 2 months in bottle
ALCOHOL BY VOLUME	12-13% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Langhe

