



DANIELE CONTERNO

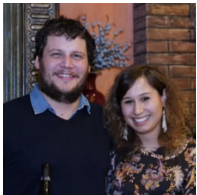
NA PUNTA

METODO CLASSICO EXTRA BRUT VSQ

"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, Montorte d'Alba, Panerole, Novello
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	50 Years
CASE PRODUCTION	210
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo 100%
FILTRATION METHOD	No filtration/Metodo Classico
MACERATION AND FERMENTATION	No skin contact blanc de noir; controlled temperatures using select yeasts
AGING CONTAINER	Slovonian oak barrels
AGING TIMES	6 months in barrel, 40 months in bottle with yeast, and 12 months with cork
ALCOHOL BY VOLUME	12-13% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Bussia

