



DANIELE CONTERNO

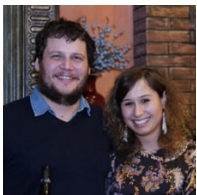
# BARBERA D'ALBA

## SUPERIORE 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	Monforte d'Alba, Barolo, Novello
ELEVATION	350-400 meters above sea level
SOIL TYPE	Marna, Tufo, Sabbia
FARMING PRACTICES	<b>CERTIFIED ORGANIC</b>
AVERAGE VINE AGE	20 Years
CASE PRODUCTION	n. 25.000 of 0.75 L each
YIELD	Grapes per hectare – 7.000
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Barbera 100%
FILTRATION METHOD	3 Micron
MACERATION AND FERMENTATION	Must and skins are kept in contact for 9-12 days, and punched down daily
AGING CONTAINER	4 months in steel tanks, decanted several times, and aged in Slavonian oak barrels (20-25hl) for 12 months before being bottled
AGING TIMES	6 months in bottle
ALCOHOL BY VOLUME	14-14.5% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/

Madonna di Como

