



DANIELE CONTERNO

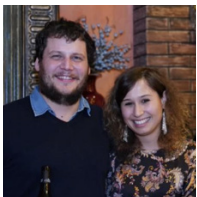
LANGHE ROSATO

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	n. 2.500 of 0.75 L each
YIELD	8.000 grapes per hectare
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo 100%
FILTRATION METHOD	0.45 Micron, no malolatic fermentation
MACERATION AND FERMENTATION	After 6 - 8 hours of maceration, the must is separated from the skins and fermented in steel tanks at a low temperature 25-25 days.
AGING CONTAINER	Steel tanks
AGING TIMES	1 month in bottle
ALCOHOL BY VOLUME	13.5 - 14.5%



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Langhe

