

Conterno Fantino

Barolo, Vigna del Gris 2018



RED STILL WINE



ITALY



PIEMONTE

TASTING NOTE

Powerful, insistent Barolo, concentrated and commanding, offering a lush combination of black fruit, mocha and liquorice, with no possibility of a refusal.

VITICULTURE

Manual harvest, with accurate grape selection in the vineyard. The soil is calcareous-marly, with sandy veins. Vigna del Gris vineyard, part of the Ginestra terroir within the commune of Monforte d'Alba, is south/southeasterly exposed.

VINIFICATION

The wine is maceration on the skins in rotary fermenters for about 7-8 days. The élevage takes place in oak for 24 months, plus approximately 12 months in bottle.

FOOD MATCHING

With full flavoured red meat such as beef, lamb or game. Excellent with soft, veiny blue cheese.

SIZE	75cl
VINTAGE	2018
ABV	14.5%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	30766118
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.4
TOTAL ACIDITY	5.62g/l Tartaric
RESIDUAL SUGAR	0.8g/l
SKU	30766118