

Monforte d'Alba, Province of Cuneo

Established: 1982

Owners: Guido Fantino & Claudio Conterno

Winemakers: Guido & Fabio Fantino

Production: 140,000 bottles

Hectares under vine: 25

Viticulture: Organic



Founded in 1982, Conterno Fantino testifies to the talent and vision of viticulturist Claudio Conterno and his partner, oenologist Guido Fantino. These great wines start in exceptional vineyard sites at Monforte and are lovingly nurtured in their state of the art winery at Bricco Bastia. This location is scenically set, overlooking the most ancient part of Monforte with a sweeping view of the majestic Alps.

Conterno Fantino's historical nucleus is Ginestra, one of Monforte's historical crus documented as far back as the 1800's. Conterno Fantino's vineyard is planted to 4500 vines per hectare at an average altitude of 350 meters. The marly, calcareous terrain is conducive to remarkable structure and cellar life and though their Barolos are considered somewhat 'new' in style, they always reflect the terroir. The three Barolos are made in the same way with a 7-10 day maceration, temperature controlled fermentation at 28°C and 24 months ageing in new barriques.

Dolcetto d'Alba DOC 'Bricco Bastia'

From the 'Bastia' cru, located next to the winery. The wine is matured in stainless steel for eight months, retaining all of its immediate varietal appeal of lush fragrance and fresh raspberry and blueberry fruit.

Barbera d'Alba DOC 'Vignota'

From a selection of Monforte's finest vineyards: Ginestra, Mosconi, Pajana, Bussia and Ornati. Some of these are old vineyards, with most replanting taking place in the early 1990's. Barbera is given prime vineyard location, mostly on windswept crests at about 280 metres on sand/silt soils. Aged 10 months in second use barriques, the wine is a deep purple with an intense nose of violets and cherries; a seductively fruity palate with marked acidity, a hint of new wood and a long finish.

Nebbiolo Langhe DOC 'Ginestrino'

Ginestrino is sourced from 20 year old vines from the Ornati vineyard, which lies just outside the Barolo zone near Monforte. In challenging years, fruit from their premium vineyards is declassified and the production of Ginestrino increases. Aged ten months in used barriques, it is bright ruby with garnet highlights, the nose rich with rose and peach stones. The palate is round with well balanced varietal tannins. A 'baby Barolo' that rewards short-medium term cellaring.

Barolo DOCG Mosconi

Guido and Claudio recently acquired a 1.3ha parcel of the famed Mosconi cru, which is opposite Ginestra at a higher altitude (400m), facing south south-east. There was extensive replanting 12 years ago but the oldest section was planted in 1950. The marly, calcareous soil is packed with manganese, resulting in very high levels of polyphenols and anthocyanins. The resulting wine is structured with rich fruit, a muscular frame and hefty tannins that demand cellaring.

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Barolo DOCG Sorì Ginestra

Southerly exposed Nebbiolo with an average age of 30 years. The vineyard is perfectly located facing due south, receiving plenty of light and the ground heats up rapidly. The soil properties (sand and clayey marl with a high silt content), combined with the depth and good water retention give the wine structure, elegance and finesse. This displays all the hallmarks of Ginestra with rich red-black berry fruit, balsam and mentholated notes, the palate full bodied, powerful and structured for a long cellar life.

Barolo DOCG 'Vigna del Gris'

South easterly exposed Nebbiolo from a sandier portion of Ginestra. The vines here are younger (average 15 years) following extensive replanting in 2000, using a combination of massale selection and the new clonal material acquired in Piedmont during the 1990's. Typically the most 'open' of the three Barolos, with striking floral and red fruit aromatics, the palate elegant and restrained with refined tannins.

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