



DANIELE CONTERNO

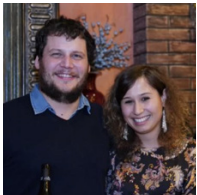
# NEBBIOLO D'ALBA

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	350-400 meters above sea level
SOIL TYPE	Marna, Tufo, Sabbia
FARMING PRACTICES	<b>CERTIFIED ORGANIC</b>
AVERAGE VINE AGE	35 Years
CASE PRODUCTION	15.000 of 0.75 L each
YIELD	7.000 grapes per hectare
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	Nebbiolo 100%
FILTRATION METHOD	3 Micron
MACERATION AND FERMENTATION	Must and skins are kept in contact for 7-9 days, punched down daily, Temperature varies with peaks of 30°C.
AGING CONTAINER	3 months in steel tanks
AGING TIMES	8-12 months in Slavonian oak barrels; 6 monthes in bottles
ALCOHOL BY VOLUME	13-14% depending on the vintage



WINEMAKER

Daniele Conterno

REGION/SUBREGION

Piedmont/Langhe

