

DIEGO CONTERNO

BAROLO DOCG

The Vines: the Nebbiolo vines for Barolo are located in Monforte d'Alba, with western and south-western exposure, on a hill ranging from 300 to 450 m a.s.l.

The Soil: Clay is the main element. Presence of calcareous marls.

Training System: Simple Guyot

Average Production: 45 hl per hectare



Alcohol Content: 15 %

Total Acidity: 5.4 g/l

Total Extract: 28.8 g/l

Residual Sugar: 2.5 g/l

Tasting Notes: "This wine is perfumed, with an almost romantic nose of aniseed, nutmeg, flowers and red berries. It has a big, ripe and densely textured palate with enticing fruit. There is impressive length with a spicy liquorice finish."-Decanter

SALE
TOTALE
SUCCO