

AP WINE IMPORTS

Barolo Del Comune Di Monforte d'Alba

The Estate: Certified organic winemaker with over 30 years of experience. The first vintage under the label Diego Conterno was 2003. Produces traditional Barolo and other Piedmontese wines from organically farmed vineyards in Monforte d'Alba. The estate covers 7.5 hectares.

Location: Barolo DOCG, Piedmont, Italy. Fruit comes from two plots in the Ginestra vineyard, Pajana (east-facing) and Ciabot (southeast-facing), vinified separately.

Age of the Vines: Average vine age 15-20 years

Soil: Clay, sand and limestone marl; altitude about 900-1,020 ft.

Vines: Organically farmed; manual harvest.

Varietals: 100% Nebbiolo

Vinification: The grapes are fully destemmed, followed by fermentation using indigenous yeasts in a temperature-controlled steel tank.

Aging: 24 months in 50-hectoliter oak botti, then 8 months in cement tank before bottling.

Tasting Notes: Medium-bodied, with pie cherry, dried wildflowers, menthol, orange peel and warm spice. Balanced, with savory tannins.

Food Pairing: Pairs well with grilled or braised meats.

