

Giacomo Conterno



OVERVIEW

Proprietor: Roberto Conterno

Winemaker: Roberto Conterno

The Conterno Barolos have been famous since the 1920s, and Roberto Conterno is the third generation to run the firm founded by his grandfather Giacomo. Roberto's father Giovanni purchased the great Francia cru in Serralunga in 1974, and it was the sole source of fruit for all their wines until 2008. In 2008, Roberto Conterno purchased three hectares in Serralunga's Cerretta cru, and a third vineyard, Arione, was added in 2015.

VINYARD INFORMATION

Francia – This great Serralunga vineyard is comprised of 14 ha (9 ha Nebbiolo and 5 ha Barbera). Soils are a mix of calcareous marls, and exposure is west by southwest. Francia was called “Cascina Francia” on labels until 2015.

Cerretta – 2 ha of Nebbiolo and 1 ha of Barbera. Soils are heavier clay, and the exposure is primarily west.

Arione – Adjacent to Francia, Arione has similar soils and a full southern exposure. There are 3.6 ha of Nebbiolo in Serralunga that can produce Barolo, while 2 ha in Roddino are only entitled to become Nebbiolo d'Alba. The Roddino vines will be replanted by 2017, and will thus not produce wine for several years.

THE WINES

	Avg Yield	Fermentation	Aging	Avg Prod
Barbera d'Alba “Francia”	25 hl/ha	~2 weeks in wooden vats with regular breaking-up of the caps.	2 years in large cask.	1,700 cases
Barbera d'Alba “Cerretta”	25 hl/ha	~2 weeks in wooden vats with regular breaking-up of the caps.	2 years in large cask.	~330 cases
Barolo “Cerretta”	20 hl/ha	3-4 weeks in wooden vats with regular breaking-up of the caps.	4 years in large cask.	~600 cases

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ADDITIONAL WINEMAKING NOTES

In years of outstanding quality, a selection is made in Francia while the Nebbiolo grapes are still on the vines. The very best are reserved to become Monfortino. All the Baroli are fermented identically, with the exception that no temperature control is employed for Monfortino. The Baroli “Francia” and “Cerretta” are bottled after approximately four years in wood, and the “Monfortino” after approximately seven years.

THE WINES

	Avg Yield	Fermentation	Aging	Avg Prod
Barolo “Francia”	20 hl/ha	3-4 weeks in wooden vats with regular breaking-up of the caps.	4 years in large cask.	1,700 cases
Barolo “Monfortino”	18 hl/ha	~4 weeks in wooden vats with regular breaking-up of the caps. No temperature control..	Minimum 7 years in large cask.	700 cases