



VIGNAQUARANTI
THELÈM
BARBERA D'ASTI
SUPERIORE DOCG

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A noble grape variety, in the past often wrongly considered unsuitable for the production of wines of long ageing. Few, in fact, are the vine-growing terroirs where Barbera can express itself to the full, granting structure, elegance and its peculiar persistence. The small plot that Vigna Quaranti owns in the commune of Castelletto Molina, near Nizza Monferrato, is an excellent example of this. The fifty-year-old vines are planted with south-eastern exposure on sandy-loam soil. The vineyard is managed with great rationality of production potential, thanks above all to the age of the vines. The grapes destined for this Barbera Superiore are, within the plot, only those from the best exposed vines selected during manual harvesting, which are able to achieve excellent technological and phenolic ripening profiles. The grapes are crushed and undergo fermentation characterised by long macerations. Ageing then continues in small French oak barriques, partly new and partly used, and lasts for at least 18 months, during the first of which the so-called 'batonnage' is periodically practised to re-suspend the finest lees. This type of ageing allows the structure of the wine to evolve mainly in terms of tannicity and the intense and disruptive aromas to become more mature and ethereal. Barbera d'Asti Superiore Thelèm therefore presents itself on the nose with typical notes of jam, spices and cocoa. In the mouth we find a wine with great structure and intensity characterised by ripe and soft tannins with a very long persistence of aftertaste notes.

GRAPE VARIETIES	100% Barbera
SOIL	sandy-loam
EXPOSITION	south-east
PLANTING DISTANCES	4500 plants/ha
TRAINING SYSTEM	espalier, guyot pruning
YIELD PER HECTARE	40 quintals/hectare
HARVEST	manual, mid-September
VINIFICATION	traditional with short cold maceration and daily pumping over
COLOUR	very intense ruby red with slight orange reflections
PERFUME	white flowers, yellow-fleshed fruit jam, spices, cocoa
TASTE	structured, intense, elegant, with great persistence
ALCOHOL	14,5%
TASTING	serving temperature 20°
PAIRINGS	meat-based main courses roasts, grilled meats, mature cheeses

