



VIGNAQUARANTI
RABLÈ

BARBERA D'ASTI DOCG

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Famous among the noble Piedmontese grape varieties, the Barbera grape has always found its ideal habitat in the Asti area, precisely because in these areas, albeit with different characteristics, the climatic context allows this variety to produce fresh and pleasant wines without sacrificing structure and elegance. Vigna Quaranti's Barbera plot is located in Castelletto Molina, a few kilometres from Nizza Monferrato, in the heart of the Asti hills. The vines, over forty years old, are planted with south-eastern exposure. Here the terroir is particularly characterised by the composition of the sandy-loam soil, which allows the Barbera grapes to ripen with a high sugar and polyphenolic accumulation. The grapes, harvested by hand with great care in the second half of September, are crushed and vinified in the cellar with modern equipment, always in full respect of the traditional style of processing, which involves medium-long maceration. Barbera d'Asti Rablè presents itself on the nose with typical vinous notes and red berries of undergrowth. In the mouth we find a wine with structure, balanced by fine tannins and a decisive freshness capable of contributing and prolonging the aftertaste persistence.

GRAPE VARIETIES	100% Barbera
SOIL	sandy-loam
EXPOSITION	south-east
PLANTING DISTANCES	4500 plants/ha
TRAINING SYSTEM	espalier, guyot pruning
YIELD PER HECTARE	50 quintals/hectare
HARVEST	manual, mid-September
VINIFICATION	traditional with short maceration cold maceration and daily pumping over
COLOUR	intense ruby red with violet reflections
PERFUME	vinous, red berries of undergrowth
TASTE	full, structured with good freshness and great persistence
ALCOHOL	14%
TASTING	serving temperature 18°
PAIRINGS	versatile in the pairings in particularly fatty cold meats, cheeses of medium maturation, first courses in general, soups, white and red meats

