



VIGNAQUARANTI

NEMO

MONFERRATO RED DOC
WINE FROM NEBBIOLO GRAPES

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Nebbiolo is rightly the symbol of Piedmontese oenology, probably precisely because its organoleptic characteristics fully respect the cultural traditions of this splendid territory in both past and present. Its austerity and elegance make it a true point of reference also at world level, declined in the various denominations and terroirs where Nebbiolo expresses itself with different characteristics. DOC Monferrato Nebbiolo has recently been established, testifying to the fact that from the slopes of the Alps, in the Novara and Vercelli areas, the province of Ivrea, Val di Susa, and then descending to the first Apennines with Langa and Alto Monferrato, it finds different specificities and characteristics from an agronomic point of view, with different but always extremely interesting results from a qualitative point of view. A grape variety that matures very late, often finishing its technological and phenolic maturation with cold temperatures, which allows it to fully evolve. Moreover, a grape variety that needs time to evolve, refine, and repay the wait with profiles characterised by great structure and persistence. Vigna Quaranti's 'Gasiè' plot is able to offer very interesting ripening parameters with an excellent balance between vegetation and production. The choice is generally to opt for vinification with maceration that is not excessively prolonged, in order to preserve the fruit and then allow the ageing to complete the maturation of the taste characteristics, and its inimitable tannic profile.

GRAPE VARIETIES	100% Nebbiolo
SOIL	sandy-loam
EXPOSITION	south-east
PLANTING DISTANCES	4500 plants/ha
TRAINING SYSTEM	espalier, guyot pruning
YIELD PER HECTARE	60 quintals/hectare
HARVEST	manual, beginning of October
VINIFICATION	fermentation in steel with macerations of maximum one week
COLOUR	ruby red with garnet hues
PERFUME	ripe red fruits, cherries in spirit good structure and fullness
TASTE	enveloping tannic sensation and long persistence
ALCOHOL	14%
TASTING	serving temperature 18°
PAIRINGS	elaborate main courses with meat and vegetables, roasts, grilled meats

