



VIGNAQUARANTI



RABLÈ

BARBERA D'ASTI DOCG

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Famous among the noble local Piedmont varieties, the Barbera grapes have found an ideal habitat in the Asti region. In this area, Barbera produces fresh and pleasant wines that are also elegant and structured. Vignaqvaranti owns two hectares of Barbera in Castelletto Molina, a few kilometres from Nizza Monferrato, in the heart of the Astesan hills. The vines which are over forty years-old, are planted facing the south east. Here terroir is characterized by franco-sandy soils,

which enable the grapes to ripen with high accumulations of sugar and polyphenols. The vintage is hand made with great care in the second half of September. The grapes are pressed and vinified in the cellar under the expert eyes of an enologist and a winemaker in respect of the traditional methods.

Barbera d'Asti Rablè has a typical red fruit nose of wild berries and vinous. In tasting it is a full-bodied wine with a good concentration of tannins, accompanied by the usual acidity, which contributes to the intensity of the fruity flavours, and prolongs a pleasant persistence of taste.

GRAPE VARIETIES Barbera 100%

SOIL Franco-sandy

EXPOSITION South east

IMPLANTATION 4500 plants/ha

PRUNING FORM guyot

YIELD PER HECTARE 5000 kgs/hectare

HARVEST manual, half of September

WINE MAKING traditional with a short cold maceration and daily pumpovers

COLOR ruby red with intense purplish hints

ODOR vinous, red fruity of wild berries

TASTE fresh, full-bodied with a good tannic concentration, long-lasting

ALCOOL 13,5% - 14%

SERVICE service temperature 20°C

MATCHING suitable to many courses, in particular fat delicatessen, medium-aged cheese, sauced first dishes or soups, white and red meat

