



VIGNAQUARANTI



LIVÉ

MONFERRATO
BIANCO
DENOMINAZIONE
DI ORIGINE
CONTROLLATA

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VIGNAQUARANTI
MONFERRATO BIANCO DOC
DA UVE NASCETTA

The Nascetta is an indigenous grape harvested in Piedmont until the 19th Century. Throughout the last century, more profitable, higher yielded varieties were preferred; furthermore, it comes from a region where Nebbiolo is the beloved king. These conditions led the Nascetta almost to extinction. However, its appreciated quality and expressiveness were assessed by a study of the Turin University in the 2000's. This led to a re-discovery of this wine, once known for its quality, now harvested across different vineyards throughout the South of Piedmont. Vigna Quaranti vineyard stands on chalk sandy soil facing South East; this gives rich mineral and exotic notes to the wine, with a very good ageing potential. The quality of the grapes, harvested when ripe and softly pressed, gives a unique and intense aroma to the wine. The combination of all these characteristics gives a great versatility to the Vigna Quaranti Nascetta.

VARIETY	Nascetta 100%
SOIL	Chalk sand
EXPOSITION	South East
IMPLANTATION	4.500 plants/ha
PRUNING FORM	Guyot
YIELD PER HECTARE	8.000 kg
HARVEST	Manual, half September
WINE MAKING	Softly pressed grapes and low temperature fermentation
COLOUR	Straw-yellow with golden reflections
AROMA	Acacia flowers, exotic fruits, hydrocarbons
TASTE	Structured with mineral character and good persistence
ALCOHOL	13%
TASTING	Serving temperature 12°C
BETTER WITH	Appetizers, cheese, white fish, spiced dishes



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