



VIGNAQUARANTI



REBÈL

MONFERRATO
BIANCO
DENOMINAZIONE
DI ORIGINE
CONTROLLATA

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VIGNAQUARANTI

MONFERRATO BIANCO DOC
AUS ARNEISREBEN

The Arneis is a local grape that has grown for centuries in Piedmont; a difficult crop to cultivate that however originates great varietal white wines. Depending on the terroir, Arneis can give very structured and aromatic wines. The secret of a proper cultivation relies on the soil; the Vigna Quaranti vineyard stands on sandy soil facing South East, giving structure and roundness to the wine. Quality is preferred to quantity and grapes harvested when ripe, resulting in elegant fruity perfumes.

Vigna Quaranti Arneis is an elegant and noble white wine, structured and scented, suited to tune with gourmet dishes.

VARIETY Arneis 100%

SOIL Loamy 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 Intense straw-yellow

AROMA White flowers and yellow fleshed fruits

TASTE Structured with freshness and good persistence

ALCOHOL 13,5%

TASTING Serving temperature 12°C

BETTER WITH Appetizers, cheese, charcuterie, fish and shellfish

