

HASTÆ



HASTÆ SOCIETÀ CONSORTILE srl

2004 Quorum Barbera d'Asti

Wine: Quorum 2004

Vine: 100% Barbera d'Asti

Exposure: South-South/West

Soil Composition: Calcareous marl

Yield: 40 Ql. /Ha. obtained through severe pruning and thinning out

Harvest: October

Vinification: Draining of a 15% followed by maceration with skin for 16 days

Malolactic: Done

Aging: 12 months in new barrique followed by 12 months in bottle

Alcohol: 14,5 %

Total Acidity: 5.60

pH. 3,60

Vintage Report:

Vintage 2004 was characterised by a long winter of three intense snowfalls and very cold temperatures. Spring was unusually rainy and damp, but these conditions favoured an excellent water reserve in the soil after a very hot summer in 2003. From mid June on, the conditions were excellent and daily temperatures were stabilized and there was no further rain. In August, the grapes began to thin out to obtain a yield of 1.000 gr. per vine. The harvest commenced on October 3rd and 4th. The Barbera bunches were perfectly ripe and the skins were quite thick and showed extreme balance. 2004 was an overall fantastic vintage year!

Tasting Notes:

Our hard work on the vineyards gave us a Barbera of an extraordinary complexity, with very fresh fruit aromas. The taste is full, very rich and balanced, with extraordinary length: it will be a Quorum with a great longevity up to 2015-17.