

QUATTRO LEONI – VINO ROSSO – BARBERA D’ASTI

Vintage: 2008

Grape varieties: 100% Barbera

Sugar Content: 3.7 g/l

Alcohol Content & Cases Produced: 13.5% vol. – 6500 Cases

Classification: D.O.C.G. – Barbera D’Asti

Master Region: Piemonte, Italy

Winery & Winemaker: Castello Di Gabiano, Mario Ronco

Meaning: “Four lions, one for strength, one for courage, one for honor, and one for loyalty have, over the centuries, set out to defend our land and vineyards. We bring this wine directly from our estate grown vineyards in the heart of Piedmont to share with you.”

The Lands: The Castello Di Gabiano vineyards rest in richly calcareous and chalky soils that also have a clay component. The well exposed hilly vineyards make the vines struggle and grow deep root systems. Most at a height of 300 M above sea level, these old vines bring a depth of character and earthy expression to Quattro Leoni. With the 2008 Vintage these wines have move up by obtaining the prestigious DOCG status from its previous state as one of the oldest and smallest DOC’s in all of Italy. The estate itself covers over 260 Hectares of which 20 Hectares are currently planted as vineyards. All of the Quattro Leoni wines are hand-picked, estate-grown wines from the Gabiano vineyards.



Aging: 95% large barrel aging for 1 year, 5% French oak barriques.

The History: The vineyards and family lineage making the wines at Castello Di Gabiano reaches back hundreds of years to 1108 AD! This proud house has stood the test of time being mentioned as early as the 8th century as a “*cortem magnam nominam Gabianam*”. The property was ceded in 1622 by Duke Ferdinando and the title later passed to Genovese Agostino Durazzo. In 1922 Giacomo Durazzo and Matilde of the Giustiniani Princes restored the entire property and vineyards. Today this picturesque local is run and promoted by Giacomo, Emanuela and their twins Fillipo and Serena Cattaneo Adorono Giustiniani.

The Vino: Barbera d’Asti is an Italian red wine made from the Barbera grape variety. It is produced in the hilly areas of the provinces of Asti and Alexandria, Barbera d’Asti was accredited with DOC status in 1970. The Barbera grape is believed to have originated in the hills of Monferrato in central Piedmont, Italy and is known and recorded in history since the thirteenth century.

Tasting Notes: This beautiful red wine shows Magenta with a true Burgundy hue. The 2008 vintage is known for being very smooth with bright fruits! On the palate you are enveloped with rich dark cherry flavors, a touch of rhubarb, toffee notes, and a refined raspberry character. Lots of fruit here, but it has a very smooth, integrated finish. The nose offers an underlying floral note of roses with coffee, and a touch of gaminess or leather. Earthy tannins with a mineral aspect grab the mid palate of the wine yet they are lightly released for the clean finish.

Food Pairings: A lovely red wine to pair with Osso Bucco, Lasagna, and grilled pork chops.

Accolades: 92 Points – Gold Medal – F.I.W.C. 2010, Gold Medal – 2010 WSWA Wine Awards, P.V. 88 Points “BEST BUY” – Wine & Spirits Magazine, P.V. 88 Points – (Highly Rec.) – Tastings.com – BTL, P.V. 90 Points – Exceptional – The Tasting Panel Mag. – A.Dias Blue, P.V. Silver Medal – 2010 Pro Wine Buyers P.V. 90 Points – R. Whitley – WOW – Whitely on Wine

“Ride bene chi ride ultimo.” - Translation: "He, who laughs last, laughs best."