

QUADRIGATO

AGLIANICO SANNIO DOP



Grape Variety: Aglianico 100%
Plant breeding system: Espalier - Guyot
Plant density: 3000 / 4500 vines per hectare
Production area: Comuni di Guardia Sanframondi e Torrecuso
Exposure and Altitude: from 250 to 500 metres with exposure South, South - East
Soil compositions: a mixture of clay and calcareous soils and sandstone
Yield per hectare: about 80 quintals
Time of the harvest: second half of October
Vinification: in red, at controlled temperature (24-25 °C) for an average of 10/12 days
Ageing: 10 months in stainless steel tanks
Alcohol content: 13,5 % Vol.

Colour: intense ruby red
Bouquet: intense, it shows the typical hints of cherry, wild berries and violet
Taste: fresh, it has a good structure and softness with characteristic aromas of bitter cherry, with a pleasant fruity finish
Serve with: Pasta with "red" sauces (such as tomato sauce), red meat, roasted or boiled, cold cuts and medium strong cheeses
Serving temperature: 16°C or 62°F



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