

QUADRIGATO

ROSSO IGP BENEVENTO



Grape Variety: Aglianico, Sangiovese, Cabernet
Plant breeding system: Espalier - Guyot
Plant density: 3000 / 4000 vines per hectare
Production area: Comuni di Guardia Sanframondi e Torrecuso
Exposure and Altitude: from 250 to 400 metres with exposure South, South - East
Soil compositions: a mixture of clay and calcareous soils together with lighter structured soils
Yield per hectare: about 80 quintals
Time of the harvest: mid of October
Vinification: in red, at controlled temperature (24-25 °C) for an average of 10 days
Ageing: 6 months in stainless steel tanks
Alcohol content: 13,5 % Vol.

Colour: intense ruby red with violet reflections
Bouquet: intense and fruity with hints of cherry, blackberry and plum
Taste: fresh, soft, it is surprisingly long and elegant in the mouth with notes of mature red fruits
Serve with: the traditional Mediterranean dishes, soups and pasta, lasagna, sliced meats, cheeses
Serving temperature: 16°C or 62°F



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