

# QUADRIGATO

GRECO SANNIO DOP



**Grape Variety:** Greco 100%  
**Plant breeding system:** Espalier - Guyot  
**Plant density:** 3000 vines per hectare  
**Production area:** Comuni di Guardia Sanframondi e San Lorenzo Maggiore  
**Exposure and Altitude:** from 300/350 metres with exposure South, South - Ovest  
**Soil compositions:** a mixture of clay and calcareous soils together with lighter structured soils  
**Yield per hectare:** about 90 quintals  
**Time of the harvest:** first week of October  
**Vinification:** white vinification in stainless steel tanks at controlled temperature (15-16°C)  
**Ageing:** "sur lie" 5 months  
**Alcohol content:** 13 % Vol.

**Colour:** straw yellow  
**Bouquet:** pleasant bouquet, intense, with evidence of white flower, citrus and tropical fruits  
**Taste:** fresh and tasty, with evidence of white flowers, citrus and tropical fruits  
**Serve with:** seafood, dishes of fish and shellfish, fried fish and white meat. Ideal as aperitif or white finger food  
**Temperatura di servizio:** 10 °C or 50°F



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