

# QUADRIGATO

MALVASIA IGP BENEVENTO



**Grape Variety:** Malvasia di Candia 100%  
**Plant breeding system:** Espalier - Guyot  
**Plant density:** 2500 vines per hectare  
**Production area:** Comuni di Guardia Sanframondi e San Lorenzo Maggiore  
**Exposure and Altitude:** from 200 to 300 metres with exposure South, South - East  
**Soil compositions:** mid-mixture soils and sandstone  
**Yield per hectare:** about 90 quintals  
**Time of the harvest:** end of september  
**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:** intense and aromatic with hints of apricot, yellow peach, cedar and acacia  
**Taste:** fresh and fruity, softness and balanced with a long persistent finish  
**Serve with:** seafood dishes, blue fish and shellfish. It is ideal for aperitif and with soft cheeses or blue cheeses and sweet ham  
**Serving temperature:** 10 °C or 50 °F



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