

# QUADRIGATO

ROSATO IGP BENEVENTO



**Grape Variety:** Sangiovese e Barbera  
**Plant Breeding system:** Guyot  
**Plant density:** 3000 vines per hectare  
**Production area:** Comune di Guardia S.  
**Esposure and Altitude:** 250/500 metres with exposure South - Suoth East  
**Soil compositions:** mid-mixture soils and sandstone  
**Yield per hectare:** about 90 quintals  
**Time of the harvest:** second half of september  
**Vinification:** Rosè vinification in stainless steel tanks at controlled temperature (15°)  
**Ageing:** refines for at least 1 month in bottle before release  
**Alcohol content:** 12,5 % Vol.  
**Colour:** pink, with coral shades  
**Bouquet:** delicate bouquet. Fruity notes of cherry, strawberry and raspberry and floral hints of rose  
**Taste:** Fresh and lively, good flavor and persistance. Pleasantly soft and balanced  
**Serve with:** appetizer with salami, mozzarella and fresh cheese, pasta and risotto, fried seafood, fish soup and white meat. Perfect accompaniment to pizza  
**Serving temeperature:** 12 °C or 54 °F



Soc. Agr. TerreNovae s.r.l.

C. da Taverna Vecchia, 82034 Guardia Sanframondi (BN)  
tel/fax: +39 0824 864296 - e.mail: info@quadrigato.com - www.quadrigato.com

P.Iva 01594190629 - PEC: terrenovae@pec.it - IBAN IT96A0538715000000001434558