

QUADRIGATO

ROSSO IGP BENEVENTO



Grape Variety: Aglianico e Merlot
Plant breeding system: Espalier - Raggiera
Plant density: 3000 / 4500 vines per hectare
Production area: Comune di Guardia Sanframondi
Exposure and Altitude: from 350 metres with exposure South, South - East
Soil compositions: a mixture of clay and calcareous soils and sandstone
Yield per hectare: about 70 quintals
Time of the harvest: second half of October
Vinification: in red, at controlled temperature (24-25 °C) for an average of 14 days
Ageing: 12 months in barriques-tonneaux
Alcohol content: 14,5 % Vol.

Colour: intense ruby red
Bouquet: complex, intense and persistent. It offers aromas of blackberry, cherry and spicy notes
Taste: intense and elegant, with hints of red fruits, and balsamic, spicy notes. It is full bodied and austere on the palate with balanced tannins and acidity
Serve with: roast meat, game, spicy dishes and aged cheeses
Serving temperature: 16°C or 62°F



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