

QUADRIGATO

VINO SPUMANTE BRUT



Grape Variety: Malvasia - Falanghina
Plant breeding system: Raggiera
Plant density: 3000 vines per hectare
Production area: Comuni di Guardia S.
Exposure and Altitude: 300 meters 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 half of september
Fermentation: in stainless steel tanks at controlled temperature (15°)
Sparkling technique: refermentation in autoclave (16°)
Ageing: in autoclave 4 months
Alcohol content: 11,5 % Vol.
Colour: white gold brilliant
Bouquet: intense and pleasant, with evidence of floral and fruity notes, with prevalence of citrus, yellow fruit and yeast
Taste: fresh and balanced, with aromatic and fruity finish characterized by a pleasant sour note and from a good creaminess
Serve with: excellent as aperitif, perfect with any meal, especially seafood dishes and shellfish. Ideal with pizza napoletana
Serving temperature: 10°C or 50 °F



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