



WINEMAKER
Claudio Quarta
and Alessandra

REGION
Campania

QU.ALE

SALENTO IGP ROSSO

"Claudio is fascinated with the expression of southern Italy's flavors and cultures. In 2005, he left a successful career as a biologist, geneticist and microbiologist and returned to Italy with his family to begin his "second life" as a winemaker. His daughter, Alessandra, shares his passion and works with Claudio to help manage the business."

VINEYARD LOCATION	Taranto 70 ha
ELEVATION	20 Meters Above Sea Level
SOIL TYPE	Arid and High Draining
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	27 Years
CASE PRODUCTION	3,000
YIELD	1,000 KG/ha
TRELLIS SYSTEM	Single Guyot
VARIETAL/BLEND	Primitivo 50%, Negroamaro 30%, Petit Verdot 20%
FILTRATION METHOD	Microfiltration with Housing Filter
MACERATION/FERMENTATION	10-12 Days
AGING CONTAINER	Stainless Steel
AGING TIMES	3 Months
ALCOHOL BY VOLUME	13.5%

