

WINEMAKER Claudio Quarta and Alessandra

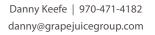
> REGION Campania



SALENTO ROSSO IGP

"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	5,000
YIELD	900 KG/ha
TRELLIS SYSTEM	Single Guyot
VARIETAL/BLEND	Primitivo 35%, Negroamaro 35%, Merlot 10%, Cabernet Sauvignon 10%, Petit Verdot 10%
FILTRATION METHOD	Silicone Filtration
MACERATION/FERMENTATION	15 Days
AGING CONTAINER	Stainless Steel and Bottle
AGING TIMES	12 Months
ALCOHOL BY VOLUME	14%



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