



WINEMAKER
Claudio Quarta
and Alessandra

REGION
Campania

MOROS

SALICE SALENTINO ROSSO DOP RISERVA

"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."

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| VINEYARD LOCATION | Guagnano 850 Kg |
| ELEVATION | 30 Meters Above Sea Level |
| SOIL TYPE | Clay |
| FARMING PRACTICES | CERTIFIED ORGANIC |
| AVERAGE VINE AGE | 70 Years |
| CASE PRODUCTION | 1,100 |
| YIELD | 600 KG/ha |
| TRELLIS SYSTEM | Sprayed Cordon |
| VARIETAL/BLEND | Negroamaro 97%, Malvasia 3% |
| FILTRATION METHOD | Microfiltration with Housing Filter |
| MACERATION/FERMENTATION | 20 days |
| AGING CONTAINER | 18 Months French Barrique, 18 Months in Bottle |
| AGING TIMES | 36 Months |
| ALCOHOL BY VOLUME | 14.5% |

