



WINEMAKER
Claudio Quarta
and Alessandra

REGION
Campania

TAURASI

DOCG

"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	Paternopoli 2000 kg - Castelfranci 2000 kg
ELEVATION	480 Meters Above Sea Level
SOIL TYPE	Sand, Clay, Calcareous Clay
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	30-40 Years
CASE PRODUCTION	1,120
YIELD	800 KG/ha
TRELLIS SYSTEM	Espalier & Awning
VARIETAL/BLEND	Aglianico del Taurasi
FILTRATION METHOD	Microfiltration with Housing Filter
MACERATION/FERMENTATION	12-15 Days
AGING CONTAINER	12 Mos French Barrique
AGING TIMES	36 Months
ALCOHOL BY VOLUME	14.5%

