



WINEMAKER
Claudio Quarta
and Alessandra

REGION
Campania

ANTICA MASSERIA

PRIMITIVO DI MANDURIA DOP

"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	6,000
YIELD	800 KG/ha
TRELLIS SYSTEM	Single Guyot
VARIETAL/BLEND	Primitivo di Manduria
FILTRATION METHOD	Silicone Filtration
MACERATION/FERMENTATION	15-20 Days
AGING CONTAINER	6 Mos French Barrique 2nd Pass, Stainless Steel
AGING TIMES	18 Months
ALCOHOL BY VOLUME	15%

