



QUADRONE

INDICAZIONE GEOGRAFICA TIPICA

Primitivo

Line: Entry.

Grape Variety: Primitivo 100%.

Soil: medium textured limestone.

Mostly clayey content.

Production Area: Castel del Monte, Puglia.

Training system: spurred cordon.

Strains density per hectare: 4500.

Yield per hectare: 90 quintals.

Viticulture: we cultivate our land organically, trying not to alter the extraordinary synergistic balance established with any organism who works with us day by day helping to get a higher soil quality.

Harvest: manual.

Harvest period: Third decade of august
-first decade of September

Vinification: once the grapes arrive at the winery they are destemmed and crushed, fermented spontaneously in contact with skins for about 20-25 days.

Malolactic fermentation: Yes.

Ageing: 3 months in oak barrels.

Alcohol: 14.%.

Color: Rubin red.

Serving suggestions: pasta sauces dishes, grilled meat with potatoes and any kind of aged cheeses..

Serving temperature: 16-18°C.