



La Quadratura

Vintage: 2010

Denomination: Vino Rosso d'Italia

Grape: Cannonau, Sangiovese, Aglianico, Canaiolo

Name of the Vineyards: Dorgali (NU), Alta Maremma (GR), Barile (PZ).

Soil type: Volcanic origin, with sand mixed with clay.
Sandy, rich in iron, with calcareous crusts.
Substrate of volcanic tuffs and soil of medium texture.

Altitude: 250 m. a.s.l.; 280 m. a.s.l.; 600 m. a.s.l.;

Training system: spur-pruned cordon.

Planting density: 4.000 vines/ha; 4.000 vines/ha; 3.300 vines/ha.

Production: 1.200 gr/root-stock; 1.000 gr/root-stock; 1.400 gr/root-stock.

Fermentation: temperature controlled
in stainless steel, with the use of selected yeasts.

Aging: in French oak barriques (50% new, 50% second use).

Bottles produced: 6.000.

