



CLAUDIO QUARTA VIGNAIOLO

SUD DEL SUD 2018 - SALENTO IGP ROSSO



WINERY & TERROIR

TENUTE EMÉRA - PUGLIA (Lizzano) • ITALY

An ancient farmhouse and a modern underground cellar designed with sustainable architecture. A few kms away, an aristocratic hunting lodge and an expanse of vineyards grown between the two seas, where once the land was completely under-water. Essential soil, composed of sand, clay and silt, provides a good nutritional capacity and excellent drainage, while the sea breeze cools the vineyards during the night, after the sultry summer days.



VARIETY & HARVEST

35% Primitivo, 35% Negroamaro, 10% Petit Verdot, 10% Merlot, 10% Cabernet Sauvignon

YIELD PER HECTARE: 80 q / HA

A blend that is an embrace of different vines: the native Negroamaro and Primitivo and the international Shiraz, Cabernet, Petit Verdot, grown in a single body of vineyards. The selected grapes were harvested at the various stages of ripeness (from the end of August to the end of September).



VINIFICATION

MACERATION AND FERMENTATION: in steel for 15 days without stalks, at 25 ° C

MALOLACTIC: yes, 100%

AGING: in steel for about 6 months, at the end of which the blend is made. Refinement in bottle for further 6 months at least.



TASTING NOTES & PAIRINGS

Ruby red color with an impenetrable texture, medium-full body. Nose of vanilla and spices intertwine the mix of ripe fruit, blackberry, crème de cassis, espresso and aromas of black olive and herbs. Full and soft palate. The warm spice tones are felt, with a bright acidity and soft tannins that hold it all together. Well assembled, juicy, it offers a rich and smoky finish. Ideal for enhancing rich dishes, with a full and decisive taste, even of oriental cuisine. Excellent companion to rigatoni with meat sauce.



OENOLOGIST

Claudio Quarta
Francesco Gennari



TECH NOTES

ALCOHOL: 14,50%
S.R.: 2 g/L
ACID.: 5.6 g/L



AWARDS

- FIS - 4 grappoli
- GAMBERO ROSSO - 2 bicchieri
- Tenute Eméra awarded as sustainable winery
- CONCOURS MONDIAL DE BRUXELLES - Silver Medal
- WINE ENTHUSIAST - 88/100
- WINE SPECTATOR - 90/100



LABEL

Sud del Sud tells with a blend of autochthonous and international vines, grown in a single plot, the uniqueness of artistic creation and the essence of Southern culture - the "South of the South of Saints", a quote from the Apulian genius Carmelo Bene - , which unites global cultures in the name of integration, acceptance, rebirth. On the label, the sculpture that is a symbol of hospitality, **Germinazioni 1**, created by Maestro Ercole Pignatelli and donated by the Quarta family to the city of Lecce.

ORIGIN



Tenute Eméra - Lizzano (Ta)



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