

# Claudio Quarta Vignaiolo ANIMA DI NEGROAMARO

## LIZZANO NEGROAMARO DOP SUPERIORE 2018

Company legal name: CLAUDIO QUARTA  
VIGNAIOLO SRL

Brand history: "There is a red thread that unites and crosses the three wineries that make up the Claudio Quarta Vignaiolo identity and brand. A thread that feeds on the beauty of the chosen territories, the traditions that have animated those places for centuries, the landscapes that surround the production sites that have been restored to their history.

Research & innovation - modernity & traditions: the production philosophy of the three Claudio Quarta Vignaiolo wineries runs along this double track.

Claudio and Alessandra, father and daughter, "the South" in the blood, mixed with an international gaze, created three splendid Wine Estates and Cantine in Puglia and Campania, which intertwine autochthony, landscape and art: Tenute Eméra, the largest of the wineries, with its 80 hectares of property (of which 50 are vineyards) in the heart of the Primitivo di Manduria DOP in Lizzano, in Puglia; in Lizzano, Cantina Sanpaolo, which takes its name from the district of San Paolo di Tufo, in Campania and the small Cantina Moros, in Guagnano (in the province of Lecce, still in Puglia) epicenter of the famous DOP Salice Salentino.

Three wineries, three different territories, a single goal: to produce wines capable of "telling" the South that excites. Here the robust reds and the very elegant whites are born, which express the identity of the territories and the essence of their native vines. Wines with a soul. With a contemporary style, attentive to sustainability at every stage of production, where technological modernity is used to rediscover the authenticity of the grapes that have made the history of these territories.

Always passionate about wine, Claudio refuses the global homologation that for decades has imposed "soulless" wines and decides to devote himself to the production of authentic wines capable of recounting the territories of origin. He is ready to begin his "second life" as a winemaker. After a few years, Alessandra also falls in love with this project and makes it her own. Today you can find them together among vineyards and cellars."

Winemaker name: CLAUDIO QUARTA

## Key Facts

Type: Red Wine

Grape varietal(s): 100% NEGROAMARO

Alc % on Lab Analysis: 14.54%

Alc % on label: 15%

Acidity %: 5.5

Residual sugar: 1.3

## Vineyard

Province:

Appellation: SALENTO

Appellation history:

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: CASINO NITTI

Vineyard history: "Located in the heart of both DOP Manduria and DOP Lizzano is Tenute Eméra, resting on the picturesque Ionian coast. It is our largest winery and it was the first "conquest" - the first brick in the Claudio Quarta project. A unique territory, less than a mile from the coast and the crystalline Ionian Sea: it's an area that in an ancient era was covered by the sea. Today the land continues to benefit from the wealth donated by its past, rich in fossils, minerals, mix of sand and limestone along with some clay. A breeze coming from the sea blows constantly on the vineyards and keeps them fresh, dry, preventing the formation of mold, therefore the use of any chemicals for the care of the vineyard. The name pays homage to Hemera, the Greek goddess which represents "the day and the light": it is both a tribute to the Ancient Greek culture and a reference to the geographical location of the Estate. In fact, the vineyard is located on the Salento peninsula in Puglia, which sits on the easternmost edge of Italy, between two seas, and it is the first to embrace the warm rays of the new raising sun. Immersed in lush vineyards is the historic Casino Nitti Quarta: a lodge once owned by the first President of Italy following World War I, Francesco Saverio Nitti (1919-20). Inside, the ancient millstones, dating to the early '900, have been restored and are now used to relive the excitement of the traditional grape harvest and crush

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by feet during the annual celebration of "Lu Capucanali".

The underground winery is thermally insulated, with a large garden roof which optimizes the visual impact and has the purpose of recovering rain and irrigation water, previously extracted from the underground well, then purified and used for the operations in the cellar.

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Hectares (ha): 7

Exposition: Southeast

Year planted: 2005

Clones?

Soil type: Resting on a platform of calcium deposits and layers of shells and marine sediments. The soil is medium textured with the presence of silica,

clay, sand, and an abundance of gravel- stones and pebbles.

Trellis type or system: Espalier Vines - Cordon

## Harvest/Winegrowing

Harvest method: Machine

Organic: No

Certified organic: No

Weather conditions during growing season:

Harvest date: During the third week of September.

## Winemaking

Sorting method: Vibrating table

Destemming method: De-stemmed and crushed, then left to macerate and ferment in steel tanks for about 15 days.

Cold maceration: 13 / 20 days

Type of yeast: INDIGENOUS

Punch down or pump over? The extraction of color, polyphenolic and aromatic components is favored by constant pumping over of the liquid fraction on the marc cap.

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: French Oak Barrels - 225 liters - 4 month second passage

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.:

Additional aging in bottle:

Aging potential: 10 YEARS

Additional Winemaking notes: Selected grapes de-stemmed and crushed, then left to macerate and ferment in steel tanks for about 15 days. The extraction of color, polyphenolic and aromatic components is favored by constant pumping over of the liquid fraction on the marc cap. Aged for 4 months in second passage French oak barrels followed by further refinement in the bottle.

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## Tasting Notes

Color: Deep ruby red.

Aroma: On the nose the fruity tone is striking, reminiscent of wild blackberry, ripe plum, sour cherry, fused in an intense balsamic breath, with hints of nuanced spices.

Tasting notes: The sip is powerful, where the alcohol content is released, but without disturbing, warm and enveloping. The sip is powerful, where the alcohol content is released, but without disturbing, warm and enveloping.

Food pairings: Perfect pairing: Stewed beef stew, and vegetarian dishes rich in green leafy vegetables.

## Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): High Shoulder Bordeaux - Brown

Weight per bottle: 3.12 lbs.

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 37.44 lbs.

Pallet configuration: 12-Pack: 56 cases / pallet

Case dimensions:

Length: 100.39

Width: 11.8

Height: 13.8

UPC code: 8034094890577 confirmed 10-20-2021

COLA: 20192001000802 confirmed 10-20-2021

Bottling date:

Total quantity produced: 45

Estimated U.S. bottle allocation:

Estimated release date for Enotec pick-up: 06-10-2021

