

# ROMI

## selects

### QUARTICELLO DESPINA

In 2001, Quarticello began when the Maestri family purchased 8 hectares in Emilia-Romagna. The gravelly sand-clay soils in Montecchio Emilia are farmed using only organic fertilizers. Only indigenous varietals are grown including several strains of Lambruscos, Malbo Gentile, Malvasia di Candia and Ancellora.

**VINTAGE:** 2019

**REGION:** Emilia-Romagna, Italy

**GRAPES:** Malvasia Aromatica di Candia

**YEASTS:** Indigenous

**MACERATION:** Soft pressing

**FERMENTATION:** First fermentation in vat,  
secondary in bottle

**AGED:** 6-8 months in bottle

**CLARIFICATION/FILTRATION:** Unfiltered/  
Unfined

**ADDED SO2:** None

**FARMING:** Organic, guyot trained

**ALCOHOL CONTENT:** 11.5%

**RESIDUAL SUGAR:** 0g/L

**SOIL:** Gravel

**VOLUME:** 750mL

