

ROMI selects

QUARTICELLO FERRANDO

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: Lambrusco Salamino

YEASTS: Indigenous

MACERATION: Overnight

**FERMENTATION: Natural refermentation
in bottle/methode ancestrale**

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: Sandy clay with gravel

VINE AGE: 19 years

TOTAL PRODUCTION: 1,050 cases

VOLUME: 750mL

