

ROMI

selects

QUARTICELLO NEROMAESTRI

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: 2018

REGION: Emilia-Romagna, Italy

**GRAPES: 70% Lambrusco Maestri,
30% Lambrusco Grasparossa**

YEASTS: Indigenous

MACERATION: 6-8 days on skins

**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: 12%

RESIDUAL SUGAR: 0g/L

SOIL: Sandy clay, gravel

VOLUME: 750mL

