

ROMI

selects

QUARTICELLO INCA

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: Spergola

YEASTS: Wild

MACERATION: Direct press

AGED IN: Stainless steel

AGED FOR: 1 year

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

FARMING: Biodynamic

ALCOHOL CONTENT: 12%

SOIL: Alluvial, gravel

VOLUME: 750mL

