

QUATTRO ALI

Greco Sannio
Denominazione di Origine Controllata

MILLE
NOVE
CENTO
DIECI

LINEA 1910



Grape variety & production area:

100% Greco cultivated since time immemorial in the Campania region. The vineyards are located at 300 masl, in hilly areas, surrounded by meadows of French Honeysuckle and borage. The name "Quattro Ali" (Four Wings) pays homage to the swarms of industrious bees who inhabit the meadows, bearing witness to how this territory has maintained intact its biodiversity. The average yield from these vineyards is circa 80q/ha.

Tasting notes:

Intense straw-yellow, almost golden, in color. On the nose it is elegant and pleasantly delicate, with subtle floral aromas of hawthorn and broom, and fruity overtones of peach, pears and hints of almonds. On the palate, it is balanced with a good structure, full-bodied, pleasantly soft and with a persistent finish.

Harvest&productiontechnique:

The grapes are hand-picked in crates, in September, when fully ripe. Destemming is followed by a brief cold maceration and soft pressing, followed by fermentation at a controlled temperature below 18°C. Once fermentation is complete, the wine is racked into steel vats to prevent oxidation. After natural clarification, it is racked into vats, where it awaits bottling.

Foodpairings:

Ideal with soups, fish dishes, white meat and medium mature cheeses.

Serving temperature:

Serve at 10°/12°C.