

## APULIA

# QUATTRONOTTI

WINES  
OF  
SOUTHERN  
ITALY



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### NAME

Quattronotti  
Salento Negroamaro  
Appassimento Igt Night  
Harvest

### DENOMINATION

Typical Geographical  
Indication

### REGION

Apulia

### GRAPE VARIETY

100% Negroamaro

### TRAINING SYSTEM

Apulian sapling

### PERIOD OF HARVEST

End of September

### WINEMAKING

The grapes are harvested  
by hand at night, when the  
grape has reached the maximum  
ripening point. Grapes are directly  
subject to cold pre-maceration,  
maceration at controlled  
temperature

### FINING

Aging in stainless  
steel silos

### FOOD MATCHING

Good to serve with meat,  
seasoned cheeses, as meal  
closure, with typical Apulian  
pastries

### SERVING TEMPERATURE

18°

### ORGANOLEPTIC CHARACTERISTICS

The dry heat of Southern Italy  
results in an awesome ripening  
of Negroamaro grapes that develop  
richly spiced black fruits with a firm  
structure and a lick of freshness.  
Intense and complex with notes of  
extra ripe fruits, vanilla and spices.  
Very elegant and velvety wine, round,  
with a full and harmonious taste