La Quadratura

Vintage: 2010
Denomination: Vino Rosso d’Italia
Grape: Cannonau, Sangiovese, Aglianico, Canaiolo
Name of the Vineyards: Dorgali (NU), Alta Maremma (GR), Barile (PZ).
Soil type: Volcanic origin, with sand mixed with clay. Sandy, rich in iron, with calcareous crusts. Substrate of volcanic tuffs and soil of medium texture.
Altitude: 250 m. a.s.l.; 280 m. a.s.l.; 600 m. a.s.l.;
Training system: spur-pruned cordon.
Planting density: 4.000 vines/ha; 4.000 vines/ha; 3.300 vines/ha.
Production: 1.200 gr/root-stock; 1.000 gr/root-stock; 1.400 gr/root-stock.
Fermentation: temperature controlled in stainless steel, with the use of selected yeasts.
Aging: in French oak barriques (50% new, 50% second use).
Bottles produced: 6.000.