



TENUTA VITANZA



Estate:	Tenuta Vitanza
Wine:	Quadrimento 2004
Grapes:	50% Sangiovese, 50% Merlot
Vineyard's age:	9 Years
Alcohol:	13,50 %
Sugari:	1,30 g/l
Acidity (total):	5,85 g/l
Polifenoli totali:	1990,00 mg/l
Time of Vinification:	25 Days.
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	12 Months in French Tonneaux, Taransaud and Seguin Moreau.
Bottle Refinement:	12 Months.
Production:	20000 Bottles.
Time of Release:	April 2008
Organoleptic Characteristics:	
Color:	Red ruby, very intense.
Perfume:	Intense and complete bouquet, very spicy with pepper aroma.
Taste:	Very tannic, powerful but smoothie, with chocolate taste.

Supertuscan "Quadrimento" 2004



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TOSCANA

Indicazione Geografica Tipica
ROSSO

The quality of this red wine, bottled at Vitanza Montalcino, Siena Italia, on the gentle hills of Tuscany is appreciated all over the world by connoisseurs for its roundness, harmony of flavours and intense bouquet resulting from Sangiovese grapes and Merlot grapes ageing in french oak barriques.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

NET CONT. 750 ml

Alc. 13% by vol.

IMPORTED BY:
MIDWEST INTERNATIONAL WINE
MACOMB - MI - 48044