

Estate:

Nome del Vino:

Wine:

Vineyard's age:

Alcohol:

Time of Vinification & Wine Making:

Aging:

Bottle refinement:

Label:

Production:

Time of release:

Color:

Perfume:

Taste:

Pairing:

Tenuta Vitanza

Quadrimendo 2008

50% Sangiovese, 50% Merlot

12 Years

14,00 %

Very special winemaking because the grapes are harvested at the same time for the Merlot and Sangiovese, so the choice of the moment to harvest is very important. The result ia a unique and perfect blend. Vinified in French oak tonneaux for 25 days punching down the hat by hand following the temperature.

12 months in French Tonneaux

12 months

Label designed by our daughter Emma Sophia Andretta. In this beautiful picture she has wanted to bring together all the hands that have helped to create this wine: those who worked the land, those who took care of the vines, harvested the grapes, those who has chosen only the best grapes, (EmmaSophia every year helps on the sorting table to select only the best grapes, as well as those who eat of course), who has produced, who has bottled, who sold it, all those people who, with their hands have made it and let "Quadrimendo" become our SuperTuscan.

April 2012

Intense red rubin

Beautiful bouquet, spyces and he different grapes in the French oak make it balanced and perfect

Saten tannin in the mouth, long and with a long finish

Quadrimendo is a "Quadrimendo" wine very good with everything from the appetizer to the

cantuccini cookies,

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V I T A N Z A



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