



TENUTA VITANZA

Estate:	Tenuta Vitanza
Nome del Vino:	Quadrimento 2013
Wine:	50% Sangiovese, 50% Merlot
Vineyard's age:	16 Years
Alcohol:	14,50 %
Time of Vinification & Wine Making:	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 is a unique and perfect blend. Fermented in French oak tonneaux for 25 days punching down the hat by hand following the temperature.
Aging:	12 months in French Tonneaux
Bottle refinement:	12 months
Label:	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 have chosen only the best grapes, (Emma Sophia 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 "Quadrimento" become our SuperTuscan.
Production:	10000 bottles
Time of release:	January 2015
Color:	Intense red rubin
Perfume:	Beautiful bouquet, spices and the different grapes in the French oak make it balanced and perfect
Taste:	Soft tannin in the mouth, long and with a long finish
Pairing:	Quadrimento is a "Quadrimento" wine very good with everything from the appetizer to the cantuccini cookies,



Supertuscan "Quadrimento" 2013



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VITANZA

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