

QUARTALUNA 2017

TOSCANA IGT

Altitude: 400 m above sea level.

Soil: Calcareous.

Distance between rows: 1,30 m. x 0,75 m. (10,000 vines per hectare), organically managed.

Yield per vine: From 600 to 800 grams.

Varieties: Cabernet Sauvignon 40%, Cabernet Franc 40%, Merlot 20%.

Harvest: From 15 September to 15, 20 October.

Fermentation: Spontaneous, vinifying each variety separately in concrete tanks.

Maceration: Till 35-40 days.

Barrique Elevation: At least 12 months in third-fourth passage French oak barriques.

Time spent in bottles: 5 years maximum.

Production process: No filtration before bottling.

Sulfites: Only before bottling.



Alcohol	13,5%
Total Acidity	6,4
Ph	3,29
Free Sulfites	13 mg./lt.
Total Sulfites	30 mg./lt.
Sugar	1,9 gr./lt.
Volatile Acidity	0,78 gr./lt.
Dry extract	29,8 gr./lt.



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