



QUADRIO

VALTELLINA SUPERIORE

DOCG



This wine owes its name to the 15th century fortified palace called "Castello Quadrio di Chiuro", home of the Nino Negri winery, built for Stefano Quadrio, governor of Valtellina in the 15th century. The wine represents a perfect marriage between the austerity of Nebbiolo and the international touch of Merlot. The Merlot cultivated on the terraces in Valtellina is characterised by very sweet fruity notes and soft, velvety tannins that manage to soften the Nebbiolo, providing a different expression of Valtellina Superiore characterised by its immediacy and drinkability.

VARIETIES

Nebbiolo (Chiavennasca) e Merlot.

PRODUCTION DISTRICT

The Valtellina Superiore vineyards, on the slopes of the Rhaetian Alps, along the right bank of the River Adda.

ALTITUDE AND ASPECT

The vineyards are south, south east and south west-facing and lie at altitudes between 300 and 550 metres above sea level.

TYPE OF SOIL

Shallow, sandy loam with low fertility, contained by dry-stone wall terraces.

TRAINING SYSTEM

Guyot and arched cane training.

HARVEST

Handpicked in October.

WINEMAKING METHOD

Red winemaking method at controlled temperature. Medium length macerations with pumping overs and delestages.

AGEING

Two years, one of which in Slavonian and French oak vats.

SENSORY PROFILE

Garnet colour with ruby hues; fine expression of berry fruits, with balsamic notes and raspberry jam, rose and violet aromas. Full, dry, vigorous palate with elegant tannins.

RECOMMENDED CELLARING

5 years.

FOOD PAIRING

Game, roast red meats, mature cheeses.

ALLERGENS: Contains sulphites.



375 ml



750 ml



1,500 ml
Magnum