



AZIENDA AGRICOLA
QUAQUARINI
FRANCESCO
ORGANIC WINERY



Maria Teresa e Umberto Quaquarini



Spumante Classese 2010 Millesimato

Variety: 100% Pinot Nero
Area of production: Oltrepo' Pavese
Soil type: sandstone, clay and loam
Color: straw yellow
Vinification: sparkling wine obtained from a particular selection of Pinot Nero grape. Full body wine, persistent which evolves in the glass as it oxygenates. Classic Method
Residual Sugar: 4 gr/l
Alcohol by vol: 12,5%



Bonarda

Varieties: 85% Croatina, 10% Barbera, 5% Ughetta di Canneto
Area of production: Oltrepo' Pavese
Soil type: sandstone, clay and loam
Color: ruby red with purples hints
Taste: quick to the palate and generous, a wine suitable to pair with charcuterie, and spiced pork sausages
Vinification: Traditional red wine skin fermentation followed by 6-10 days maceration. Bottled after the spontaneous secondary fermentation. Lightly sparkling.
Alcohol by vol: 13%



Rosso Oltrepo' Pavese "Magister"

Varieties: 40% Pinot Nero 25% Croatina 25% Barbera 10% Ughetta di Canneto
Area of production: Oltrepo' Pavese
Soil type: sandstone, clay and loam
Color: Ruby red with garnet shades
Taste: Dry, well structured, with pleasant flavour, good aromatic persistence and great fineness, typical of Pinot Nero
Vinification: Fermented in cold temperature. Ageing: 8 months of Slavonian oaks
Alcohol by vol: 13%



Sangue di Giuda D.O.C.

Varieties: 65% Croatina 25% Barbera 10% Ughetta di Canneto
Area of production: Oltrepo' Pavese
Soil type: sandstone, clay and loam
Colour: brilliant ruby red
Vinification: light pressing. Bottled after the spontaneous secondary fermentation. Lightly sparkling
Residual Sugar: 180 gr/l
Alcohol by vol: 6%