

CLAUDIO QUARTA
VIGNAIOLO

Shop online

Appassimento

Year
2022

Denomination
Puglia IGP

Winery
Tenute Eméra

First of its kind, the new label by Claudio Quarta Vignaiolo offers a smooth and rounded palate, encapsulated in a bouquet of black cherries and plums. It is the exaltation of Primitivo that has concentrated all its sweetness after harvest.



Alcohol	Acid	Residual sugar
15%	5.6 g/L	13g/L

VARIETY

100% Primitivo
YIELD PER HECTARE: 40 Q/HA

TASTING NOTES AND PAIRINGS

Intense ruby red color with violet hues. A fruity nose where black cherry marries with plum, and the sweetness of mulberry meets blackberry ripened under the August sun. In this symphony of sweet, ripe red fruits, there is a balsamic hint of the underbrush, born from the sun under which these grapes mature. The palate is influenced by the softness and warmth of this wine, with a persistent finish. Ideal for rich and succulent dishes, very aged cheeses, and spicy flavors.