



CLAUDIO QUARTA  
VIGNAILO



Shop online

# QU.ALE



Year  
2021



Denomination  
Salento Rosso  
IGP



Winery  
Tenute Eméra

Blend of autochthonous and an international one chosen every year for a "democratic" wine wanted by Alessandra QUArta, to be served at different temperatures, vibrant, fresh and supportive.

## LATEST AWARDS

2024

I vini di veronelli 2  
STELLE V.2019

2024

FIS BIBENDA 4  
GRAPPOLI V.2019

2024

WINE ENTHUSIAST  
- 90 POINTS BEST  
BUY v.2021

## TENUTE EMÉRA - Lizzano (TA) - APULIA

<b>Alcohol</b> 13,5 %	<b>Acid</b> 5.87 g/L	<b>Residual sugar</b> 1.5 g/L

An ancient farmhouse and a modern subterranean cellar, with sustainable architecture. A few km away, an aristocratic hunting lodge surrounded by vineyards that run towards the nearby coast, raised between the two seas, where once the land was completely submerged. Essential soil, composed of sand, clay and silt, forms a good nutrient base and provides excellent drainage, while the sea breeze refreshes the vineyards during the night, after the sultry summer days.

### VARIETY

35% Primitivo, 35% Negroamaro, 30% Syrah

YIELD PER HECTARE: 90 Q / HA

8 months in steel

## TASTING NOTES AND PAIRINGS

Intense ruby red color. Round and creamy, this medium-bodied red features bright acidity and naturally light tannins framing lively flavors of strawberry jam, herb and spice. To drink at a red temperature (16-18 ° C) for classic combinations (try it on pizza!) Or fresh (8-10 ° C) for a light summer meal and an aperitif! QU.ALE does not discriminate between dishes, it accompanies them all!

