



TENUTA LE QVINTE®

AZIENDA AGRICOLA TENUTA LE QVINTE SRL  
Azienda Agricola Tenuta le Quinte srl | via delle Marmorelle | 91 | 00040 Montecompatri | RM | Italy | T +39 06 94.38.756 | F +39 06 94.38.694  
info@tenutalequinte.it | www.tenutalequinte.it

## Canestraro

LAZIO  
IGT

*Grechetto, ancient noble white grape of Latium, finds its highest expression in the wine vineyards better facing the sun. Where the soil composition is mainly tufa, clearly volcanic. The resulting wine is full of personality, with elegant golden yellow hues fruity and floral. The taste is full, soft, quietly, very classy, with final sensations of almonds. It is very good friend of haute cuisine. Serve chilled in white glasses.*



TYPE: white - grechetto

GRAPES: grechetto

AVERAGE PROOF: 13-13,5% vol., depending on the years

BOTTLES PRODUCED: 40.000

GRAPE HARVEST: 2013

### PRODUCTION TECHNIQUES

Selection of the best grechetto grapes.

Pressing, stemming and must/skins cryomaceration for 24 hours at a temperature of 5° C.

At the end of fermentation, the wine is refined on the noble dregs by way of micro-oxygenation for at least 3 months. It is sold on the market in the spring of the following year after the harvest.

### ORGANOLEPTIC CHARACTERISTICS

COLOUR: yellow with golden highlights.

BOUQUET: fruity with floral hints of jasmine, vanilla and spices

TASTE: full-bodied on the palate, great structure

### FOOD COMBINATIONS

Excellent with: main courses with shellfish; stewed prawns; vaccinara style oxtail; ossobuco alla romana (Roman style sliced veal shank).

### HOW TO SERVE

Slightly cooled in white wine glasses.

