



MASTER INFORMATION SHEET

General Information	Your Response
Legal name	Claudio Quarta Vignaiolo Srl
Winery name	Tenute Eméra
Brand name	Claudio Quarta Vignaiolo
Brand History	Located in the heart of both DOP Manduria and DOP Lizzano is Tenute Eméra, resting on the picturesque Ionian coast. The name pays homage to Hemera, the Greek goddess who represents the day: both a tribute to the Ancient Greek culture and a reference to the geographical location of the estate. In fact, the vineyard is located on the Salento peninsula, which happens to be the easternmost edge of Italy and the first to embrace the warm rays of the rising sun. Immersed in lush vineyards is the historic Casino Nitti Quarta: a lodge once owned by the first President of Italy following World War I, Francesco Saverio Nitti (1919-20). Inside, the ancient millstones, dating to the early '900, have been restored and are now used by guests to relive the excitement of the traditional grape crush; done by foot during the annual celebration of "Lu Capucanali".
Wine name	QU.ALE
Region	Puglia
Region History	Puglia
Zone	Salento
Single vineyard or commune?	Single Vineyard
Commune name, if applicable	
Type/Tipologia	IGP
Vintage	2019
Grape variety(ies)	Negroamaro (30%) - Primitivo (30%) - Sirah (40%)
Alcohol % on Laboratory analysis	13.77%
Alcohol % on label	13.50%
Acidity %	
Residual sugar	3,31
Tentative Bottling Date	3/2/21
Tentative Release Date for Enotec pickup	3/2/21
Expected Total Quantity produces (Bottles)	200,000
Expected U.S. Allocation (Bottles)	

Vineyard Information	Your Response
Vineyard History	Located in the heart of both DOP Manduria and DOP Lizzano is Tenute Eméra, resting on the picturesque Ionian coast. It is our largest winery and it was the first "conquest" - the first brick in the Claudio Quarta project. A unique territory, less than a mile from the coast and the crystalline Ionian Sea: it's an area that in an ancient era was covered by the sea. Today the land continues to benefit from the wealth donated by its past, rich in fossils, minerals, mix of sand and limestone along with some clay. A breeze coming from the sea blows constantly on the vineyards and keeps them fresh, dry, preventing the formation of mold, therefore the use of any chemicals for the care of the vineyard. The name pays homage to Hemera, the Greek goddess which represents "the day and the light": it is both a tribute to the Ancient Greek culture and a reference to the geographical location of the Estate. In fact, the vineyard is located on the Salento peninsula in Puglia, which sits on the easternmost edge of Italy, between two seas, and it is the first to embrace the warm rays of the new rising sun. Immersed in lush vineyards is the historic Casino Nitti Quarta: a lodge once owned by the first President of Italy following World War I, Francesco Saverio Nitti (1919-20). Inside, the ancient millstones, dating to the early '900, have been restored and are now used to relive the excitement of the traditional grape harvest and crush by feet during the annual celebration of "Lu Capucanali". The underground winery is thermally insulated, with a large garden roof which optimizes the visual impact and has the purpose of recovering rain and irrigation water, previously extracted from the underground well, then purified and used for the operations in the cellar.
Harvest date/vendemmia	September, 10 - 20 th 2018
Vineyard hectares (ha)	7 Ha
Year vineyard was planted	2007
Vineyard exposition	Southeast



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Trellis type or system	Espalier Vines - Cordon
Are there particular clones of grapes planted	
What is the soil type?	The soil is medium textured with the presence of silica and an abundance of gravel- stones and pebbles.
Describe the weather during this growing season-what challenges did you face?	
Winemaking Information	Your Response
Winemaker name	CLAUDIO QUARTA
Is your harvest done by hand or machine?	Machine
How did you sort the fruit? Manually or with vibrating table?	Vibrating table
Did you crush and destem or did you use the stems?	Destem and crush
Cold maceration used, if so how long?	10 / 20 days
Type of yeast used-commercial or indigenous	Selected yeast
Punch down or pump over?	
What temperature did you ferment at?	
Post fermentation maceration used, if so for how long?	
Malolactic fermentation?	Yes
If malolactic, what percentage?	100%
Total aging (stainless, wood, etc.)	Stainless steel 7 months
If wood, what is the barrel size, age & type of oak?	No
Barrel cooper and forest, toast level of oak	
Additional bottle aging?	Minimum 1 month
Describe the wine's aroma.	Lively flavours of jam, spices and herbs
Describe the wine's color.	Intense ruby red, medium-body
Aging potential	3 years
Is the wine organic?	No
Is the wine certified organic?	No
Is the wine vegan?	No
Food pairings/abbinamenti gastronomici	QU.ALE, served at different temperatures, does not discriminate: it accompanies almost all dishes. Be sure to try it with favorite pizza flavours.
Enter winemaker tasting notes.	The nose is full of fruity notes while at the palate is delighting, with its naturally soft tannins. Entertaining light red wine.
Enter journalist reviews.	QU.ALE 2015 - 86 points WINE SPECTATOR

Case & Bottle Information	Your Response
Type of closure	Cork
Capsule color	Red
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass	Expo Uvav
Weight per bottle	1.2 Kg 2.65 lbs.
Bottles per case	12
Weight per case	14.4 31.8 lbs.
Number of cases per pallet	56
Case dimensions	Length: 322 mm 12.6" Width: 242 mm 9.5" Height: 307 mm 12.1"
Pallet configuration	80 x120
Cases per layer:	14
Layers per pallet:	4 56 cs pallet
UPC code	8034094891314

Case & Bottle Information
E-mail actual size, high resolution JPEG files of front and back to maedene@enotec.net . All labels need to be approved by the US government before labels are printed.
E-mail high resolution (JPEG) bottle shots to maedene@enotec.net .
E-mail high-resolution (JPEG) image of carton to maedene@enotec.net .

ENOTEC ONLY	
COLA #:	21049001000243
Suggested Retail Price (SRP)	
Allocations:	





 **QJAL** is excellent at room temperature, and extraordinary served at 40-50°F.

DONATION CODE:

ROSSO SALENTO 18P 2016
Bagnareola DOP
Prodotto 2016, Sanatissimo

PRODOTTO IN ITALIA
Prodotto e bottigliato da
Società Agricola Serrini di Serrini
Cantina Serrini - Serrini - Italy



IMPORTED BY
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Letto 5/26/26
19 6/26/26

CONTAINS SULFITES