



Winery: Quarticello

Vignerone: Roberto Maestri

Varietal(s): 70% Lambrusco Maestri, 30% Lambrusco Grasparossa

Region: Emilia-Romagna, Italy

Soil Type: sandy clay with gravel at about 25-30 feet down

Vineyard/ Winemaking Info: Organic farming,
biodynamic practices (like sovescio and willow infusion to protect against the
grape's diseases)

indigenous yeast: unfiltered with no chemical intervention
6-8 days of skin maceration

Secondary fermentation in bottle - bottle age 6-8 months before release
fermented completely dry to allow the grapes characteristics to shine through
Methode Ancestrale

Tasting Notes: Rich, spicy and earthy with some floral notes (violets, maybe),
dark plums, blackberry and black cherries, a little leather. Effervescence seems
to be the backbone but not the main event.
Full-bodied with a long and complex finish

The Neromaestri is different than any other Lambrusco I've ever had! it took a
few minutes to reveal itself but then became such a treat!!
With a great balance & purity of flavor, this wine is perfect with smoked meats,
all the local sausages we have here & some lovely local cheese too!!
Unlike the Lambrusco of my parent's generation, this wine is a rare opportunity
to taste true Lambrusco as it was meant to be - unusual and delicious!!
SO, if you are looking for a treat & have an adventurous/ eclectic palate, pick
up a bottle then have some friends over for smoked sausages or vienna sausages
for all I care - drink this wine with smoked meats - you'll be so happy you did!
PS - as it should be, this lovely wine is not overly bubbly so please chill
before serving

"We like to drink wine that tells of the territory in which it was born"
- Roberto Maestri

and his wines reflect this belief with immense character, balance and purity

more information about Lambrusco, Roberto & Quarticello

Botanists have identified over 60 varieties of Lambrusco in Italy - Piedmont, Sicily and the Veneto are some places where various lambrusco strains have been found.

However, when one thinks of Lambrusco, Emilia-Romagna is the clear winner. Not only is it a perfect fit for the food of this region, the vines themselves seem to love this ancient place.

The most commonly found Lambrusco varieties are Lambrusco Grasparossa, Lambrusco Maestri, Lambrusco Marani, Lambrusco Montericco, Lambrusco Salamino, and Lambrusco Sorbara. All of these various Lambrusco grapes are indigenous to Emilia-Romagna and are neither clones nor sub-clones. Malbo Gentile and Ancellota are frequently blended in.

Lambrusco Maestri: one of the most common of the Lambruscos - Lambrusco Maestri probably comes from the small village of Villa Maestri in the commune of San Pancrazio in the province of Parma.

Lambrusco Grasparossa: fuller, more tannic Lambrusco than most, both traditionally cultivated in the commune of Castelvetro in Emilia Romagna, - first mentioned in 1867: DNA profiling has established that Scorzamara from Corviolo, a rare grape variety first recorded in the eighteenth century, is identical to Lambrusco Grasparossa.

Malbo Gentile: DNA studies have shown that Malbo Gentile is likely related to Fortana from Emilia Romagna.

Ancellota: a useful, deeply colored blending grape valued more for its color, tannins and acidity than for its flavor. Originally from Emilia Romagna, its name is likely derived from the Lancellotti family of Modena (14th-15th century), who were likely responsible for the spread of this variety.

In 2001, Farm Quarticello began with the purchase of 8 hectares by the Maestri family. Roberto's grandfather began making wine for the family - it was hobby and a way to utilize some of the vines that grew on the farm. Roberto fell in love with the land and with the vines. Wanting more knowledge, he left to study viticulture and enology but returned at every opportunity to work the land & to help his grandfather make wine. After school, he returned permanently and by 2006, both the land and Roberto were in better shape to make wines that truly reflected their place.

Roberto Maestri has a natural talent (pun intended!) for winemaking. While he may not come from generations of winemakers, his energy and passion are evident in his wines. Roberto's goal is very simple:
use only indigenous grapes, native yeasts with
natural cultivation & production to achieve a true expression of the land.

The gravelly sand-clay soils in Montecchio Emilia are farmed without use of chemicals, using only organic fertilizers. Only indigenous varieties are grown including several strains of Lambrusco's, Malbo Gentile, Malvasia di Candia, Ancellora. No international grapes and no modern winemaking techniques. Fermentation happens in the bottle with only native yeasts allowing the true voice within the wine to speak clearly. Roberto is convinced that utilizing these ancient approaches in both the vineyards and the cellars insure strict authenticity. This is the only way that we can taste the perfect expression of the inherent qualities of these grape varieties, grown in their proper home.