

Bifaro 2020 by Le Quattro Volte

PRODUCER

Le Quattro Volte is linked to a minimalistic approach both in the vineyard (5 hectares organically farmed) and in the cellar avoiding over-produced wines. The vineyards' compost is provided by a flock of sheep.

APPELLATION Calabria IGT

WINE REGION AND DISTRICT Calabria at the foothills of the Pollino National park in the village of San Marco Argentano (Cosenza).

ALTITUDE

450 mt above the seal level (South and SE exposure)

SOILS

San Marco Argentano's varied nature of soils include clay and limestone and are marked by a mix of Mediterranean and Continental climate with frequent snow in the winter time. The rugged foothills of the Pollino national park are among the coolest part of the Calabria region. The vineyards' practices are carried out respecting the almighty nature, preferring the manual management and avoiding any use of pesticides and herbicides. We use our beloved sheep in order to take care of the excess of grass and the only treatments in the vineyard are based on sulfur and copper



in very low quantities

VARIETALS

80% Malvasia, 20% Mantonico

YIELD PER HECTARE 7.000 kg /ha

TRAINING SYSTEM Guyot

HARVEST Hand harvested the 3rd week of Sept.

VINIFICATION

The two varietals are processed together from the beginning. The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and macerated on the skins for 30 days followed by a soft pressing. The must clarifies itself with static gravity in concrete vats where ferments with only the help of the indigenous yeast avoiding any controlled temperature. Aged for 5 months on the fine lees. Unfined, unfiltered and no added sulfites. The wine can throw some harmless sediments. It is recommended to suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine. Just turn upside the bottle a bit (not too much).

BOTTLES PRODUCED 3000

WINE DESCRIPTION

Almost bright orange at sight, this wine offers nutty and aromatic herbal intensity. Appealing floral sensations and golden apples lead to a soft touch of grapefruit. The dry palate closes with some tropical cidery notes and yeasty roundness, giving way to a lingering finish marked by good supporting acidity. Only 11% AbV.

SERVICE TEMPERATURE 14°C

FOOD PAIRING Excellent option for all the antipasti, light risottos, fried fish, scallops and tempura.

MEMBERSHIPS Le Quattro Volte is a proud member of Vinnatur.