

# Brutocao

FAMILY VINEYARDS

*“Honeysuckle & vanilla...  
Berries...Spiced chocolate”*



*We have been farming our land since 1943, blending our northern Italian heritage with our California roots.*

*Our family chose the lion from St. Mark's Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.*

## 2019 QUADRIGA

HOPLAND RANCHES ✦ ESTATE BOTTLED

GRAPES:	<i>Sangiovese</i>	<i>25%</i>	<i>Harvested 10/22, Brix 25.0</i>
	<i>Primitivo</i>	<i>40%</i>	<i>Harvested 10/12, Brix 26.1</i>
	<i>Barbera</i>	<i>24%</i>	<i>Harvested 10/21, Brix 26.1</i>
	<i>Dolcetto</i>	<i>8%</i>	<i>Harvested 9/25, Brix 20.8</i>
	<i>Syrah</i>	<i>3%</i>	<i>Harvested 10/4, Brix 24.2</i>

HARVEST: *Hand-picked on September 21st. Harvest Brix 27.0*

PRODUCTION: *Morning loads only, de-stemmed remaining as 50% whole berries. Cold soaked all lots for 48 hours prior to fermentation. In temperature controlled tanks, pumped over 4-2 times a day. Individual lots remained on the skins for average of 18 days. 18 months in 90% French oak, 10% American oak, 30% new oak*

### TECHNICAL ANALYSIS:

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Bottling Date:	June 2021
Cases Produced:	800
Alcohol:	13.5%
Total Acidity:	0.68
pH:	3.55

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### TASTING NOTES:

Quadriga, a “chariot carried by four horses”, is an ancient Italian symbol of triumph. Celebrating our Italian heritage, we created a proprietary blend of Sangiovese, Primitivo, Barbera, and Dolcetto. With aromas of honeysuckle with hints of vanilla our unique combination opens with strawberries and blueberries, followed with spiced chocolate and floral notes.



SUSTAINABLE WINEGROWER

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[www.brutocaozellars.com](http://www.brutocaozellars.com)