

The Chosen Table

Food and Wine Travel Guide in Italy & Europe by Apron and Sneakers

By: Rowena Dumlao - Giardina December 13, 2019



Quintorè: Gualdo Del Re's High End Tuscan Merlot Debuts in Rome

Gualdo del Re of Suvereto, Tuscany launches its new wine, the Quintorè 2016 at Retrobottega Restaurant in Rome. About twenty four guests occupying the two large sharing tables are all swirling, smelling and tasting the semi-dense dark ruby red liquid in their wine glasses, the first vintage of the estate's Merlot vinified from a selection of grapes cultivated from a particular parcel of land of the estate.



Quintorè is characterized by an intense nose with complexities of dark berries as it opens up, dried spices, dried tobacco leaves, and cherry jam. In the palate, it initially expresses a good roundness and smoothed tannins, filling up the mouth with sapidity, a touch of acidity, fruity and spicy flavors with a long finish. **It gets more interesting as it stays longer in the glass and it shows a great potential in aging.**



Chef Giuseppe Lo Iudice of Retrobottega Restaurant paired **Quintorè** with selected dishes from appetizer until a selection of cheeses. Aperitif with a selection of hams, cheese and pickled onions were accompanied by **Gualdo del Re Valentina IGT Costa Toscana Vermentino**. The lunch was served with **Quintorè** in the glass for all courses and paired with an interesting variation of flavors. It commenced with **Cabbage in Galantina** for appetizer, followed by **Tortellini with Quince and Ventricina Sausage** for the pasta. The main course **Pigeon, Turnip Greens and Parsnip** paired excellently with the Merlot and finally concluded with a **Cheese Selection**.



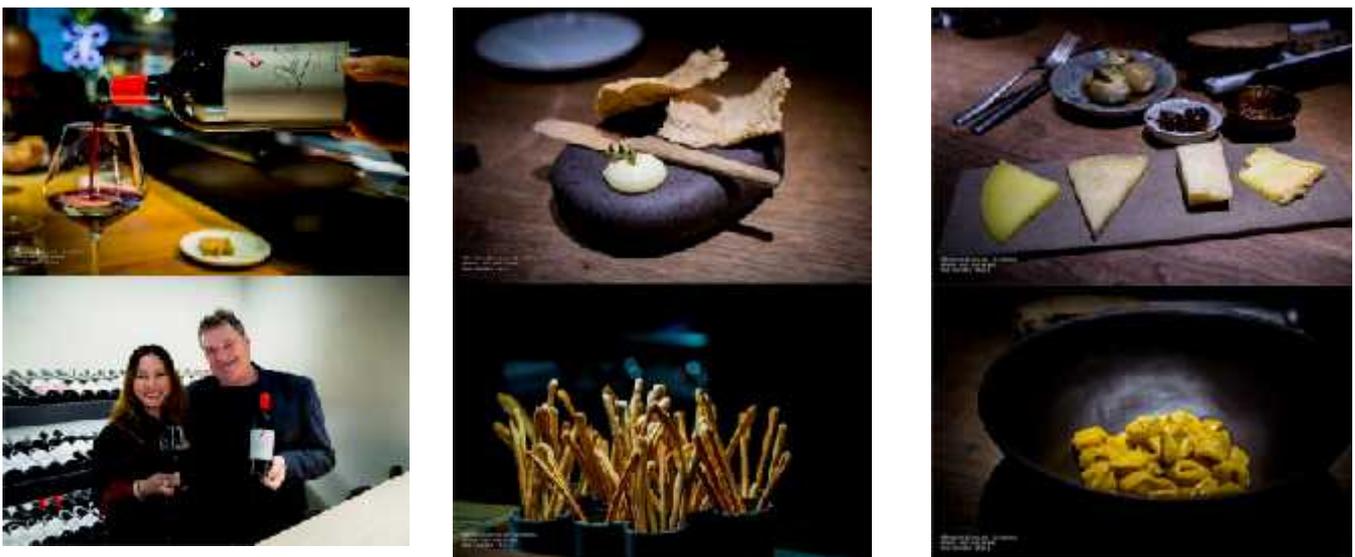
The Merlot grapes used in the production of this wine were cultivated in Suvereto in sand, clay and stone on a inclination of 100 meters above sea level. The alcoholic fermentation took place in stainless steel tanks while the malolactic fermentation took place in new barrique where the wine ages for 18 months and continues for another 12 months in the bottle.

A tribute to the fifth generation of the family, **Quintorè** is an evolution of the “F” project which was created with the 2015 vintage. The “F” project was born as a synthesis of two excellences: the award-winning Merlot of Gualdo del Re and a bottle specifically designed by **Carlo Moretti**, the historic glassmaker from Murano.



The story of Gualdo del Re is about the story of Nico and Teresa Rossi and their passion for their land and wine. It was born from the dream of Nico that as a child, he has dreamt that he will make something out of the land of his parents in the hills of the Maremma in Tuscany, a legacy that was handed down from generation to generation which now also includes his children Federico and Valentina.

Gualdo del Re was founded in 1953 in Suvereto, a small medieval town in Tuscany that is enclosed like an amphitheater by hills that dominate the central part of Tuscany, surrounded by endless forests, infused with the aromas of the Mediterranean scrub and a good proximity to the sea. Covering a total area of about 45 hectares, 25 of which are vineyards, the estate enjoys a unique microclimate, a niche that makes gives Tuscan red wines an exceptional structure which Gualdo del Re’s oenologist Barbara Tamburini favors for her organic wines.



Gualdo del Re

Località Notri, 77
57028 Suvereto (LI), Italy
Tel: +39 0565 829888
Email: info@gualdodelre.it
Website: www.gualdodelre.it