

Querciabella



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| <i>Production area</i> | Greve in Chianti; Panzano in Chianti; Radda in Chianti, Gaiole in Chianti. |
| <i>Appellation</i> | Chianti Classico DOCG |
| <i>First vintage</i> | 1974 |
| <i>Cépages</i> | Sangiovese (100%). |
| <i>Vineyards</i> | Faule, Il Diavolo, La Collina, Le Piazze, Pallonaio, S. Lucia, Tinamicaio, Tonio Sotto (Ruffoli); Frosino (Panzano); Oasi, Rialdoli (Radda); Galenda, Sotto Castello, Sotto Castello Sud (Gaiole). |
| <i>Exposure</i> | Southeast, South and Southwest; 350–550 m.s.l. |
| <i>Soil</i> | The soil found at an altitude of 350 m is composed of disgregated turbidite sandstone and marly schist with claylike features. Slate and sandstone are most prevalent in the hilltop area (550 m), where the soil is loose and conducive to drainage, as in the cases of the Radda and Panzano vineyards. |
| <i>Viticulture</i> | Biodynamic (since 2000); organic (1988–1999). |
| <i>Yields</i> | Sangiovese: 35 hl/ha. |
| <i>Production</i> | Approximately 90,000 bottles. |
| <i>Harvest</i> | The 2014 harvest resulted in beautifully aromatic wines, with a fine balance between freshness and fruit depth. Harvest start date: 21st September - 15th October. |
| <i>Fruit collection</i> | Grapes are harvested by hand in 9 kg crates. |
| <i>Élevage</i> | Twelve months in fine to extra fine-grained French oak barriques (225Litre) and tonneau (500Litre). |
| <i>Analytical data</i> | Alcohol content: 14%; pH: 3.38; Acidity: 5.90 g/l. |
| <i>100% Vegan</i> | No animal products or byproducts are used during any phase of wine production. |
| <i>Maturity</i> | Enjoyable now. Will reach maturity four to five years after harvest and will continue to evolve for at least another ten years. |
| <i>Ideal serving temperature</i> | 14–18° C (57–64° F). |
| <i>Recommended glasses</i> | Riedel Vinum Extreme 4444/30; Riedel Vinum Extreme 4400/30; Spiegelau Authentis 81. |
| <i>Bottling and packaging</i> | 0.750 liter, in 6 or 12 bottle cases; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case; 6 liters, single bottle wooden case. |
| <i>Label</i> | Drawing by Bernardino Luino. |