## Querciabella



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CHIANTI CLASSICO RISERVA

Production area Ruffoli (Greve in Chianti); Radda in Chianti;

San Polo in Rosso (Gaiole in Chianti).

Appellation Chianti Classico DOCG, Riserva

First vintage 2013

Cépages Sangiovese (100%).

Vineyards Montoro, Lama Rossa, Oasi and Camporenni.

Exposure Southeast, South and Southwest; 325-450 m.s.l

Soil The soil found in Greve at an altitude of 325 m is composed of disintegrated turbidite sandstone and marly

schist with claylike features. Slate and sandstone are most prevalent in the hilltop area (450 m), where the soil is loose and conducive to drainage, as is also the case with the Radda vineyards. Rocky, calcium carbonate rich soils

characterize the Gaiole vineyards.

Viticulture Biodynamic.

Yields Sangiovese: 35 hl/ha.

Production Approximately 10,000 bottles.

Harvest The 2013 vintage was characterized by early flowering

followed by excellent fruit set in spring. Normal and balanced summer temperatures produced perfect maturation, supported by significant diurnal temperature variation. The Sangiovese was harvested under the beneficial

conditions afforded by the warm and sunny days.

Harvest dates: September 9 – 30.

Fruit collection Grapes are harvested by hand in 9 kg crates.

Élevage 14–16 months in fine to extra fine-grained French oak

(20% new).

Analytical data Alcohol content: 13.5%; pH: 3.41; Acidity: 5.89 g/l.

100% Vegan No animal products or byproducts are used during any

phase of wine production.

Maturity Enjoyable now. Will reach maturity five to six years after

harvest and will continue to evolve for at least another

15 years.

Ideal serving temperature 14-18° C (57-64° F).

Recommended glasses Riedel Vinum Extreme 4444/30; Riedel Vinum

Extreme 4400/30; Spiegelau Authentis 81.

Bottling and packaging 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.

Label Drawing by Bernardino Luino.