

# Querciabella



## Querciabella 2016

<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); 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>	In Greve, at an altitude of 350 m the soil is composed of dis-integrated turbidite sandstone and marly schist with claylike features. Slate and sandstone are most prevalent in the hill-top 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>	Organic since 1988, biodynamic since 2000.
<i>Yields</i>	Sangiovese: 35 hl/ha.
<i>Production</i>	Approximately 100,000 bottles.
<i>Harvest</i>	Ample winter rainfall with stable, mild spring resulted in even budburst and shoot growth at the end of March. Abundant rainfall then followed into a normal balanced summer conditions producing small bunches. This perfect maturation was supported by significant diurnal temperature variation allowed harvest to start early and continue well into autumn. Harvest dates: 19th September- 23rd 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 (225 l) and tonneau (500 l), of which 10% new.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.31; Acidity: 6.10 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of the grape growing or 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 Extreme Riesling 4441/15; Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommeliers Riesling Grand Cru 4400/15; Zalto Universal 11300; Zalto Bordeaux 11200.
<i>Bottling and packaging</i>	0.375 liter, in 12 bottle cases; 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; Imperial (6 liters) single bottle wooden case.
<i>Label</i>	Drawing by Bernardino Luino.