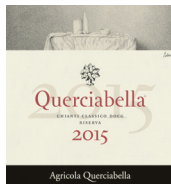


# Querciabella



## Querciabella 2015

**CHIANTI CLASSICO RISERVA**

<i>Production area</i>	Ruffoli (Greve in Chianti); Radda in Chianti; San Polo in Rosso (Gaiole in Chianti).
<i>Appellation</i>	Chianti Classico DOCG, Riserva
<i>First vintage</i>	2011
<i>Cépages</i>	Sangiovese (100%).
<i>Vineyards</i>	Montoro, Lama Rossa, Oasi and Camporenni.
<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 clay-like features. Slate and sandstone are most prevalent in the hilltop area (550 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.
<i>Viticulture</i>	Biodynamic.
<i>Yields</i>	Sangiovese: 35 hl/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Harvest</i>	Ample rain and cool temperatures in the winter were followed by dry, perfect Spring conditions which lead to even bud burst throughout the valley. Summer was dry with sporadic rainfall. Heat spike early in the summer kept bunches small resulting in a lower yield and beautiful fruit concentration with lively acidity. Harvest dates: Septembre 12 - October 7.
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	14–16 months in fine to extra fine-grained French oak barrels (225 l) and tonneaux (500 l) of which 20% new.
<i>Analytical data</i>	Alcohol content: 14.5%; pH: 3.45; Acidity: 5.45 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 five to six years after harvest and will continue to evolve for at least another fifteen 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>	0.750 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.