

Querciabella



Querciabella 2017

<i>Appellation</i>	Chianti Classico DOCG
<i>First vintage</i>	1974
<i>Cépages</i>	Sangiovese (100%).
<i>Vineyards</i>	Greve in Chianti, Radda in Chianti and Gaiole in Chianti.
<i>Exposure and altitude</i>	South-facing with varying orientation. 350-550 m a.s.l.
<i>Soils</i>	In Greve, the soils of the lower altitude vineyards (350 m a.s.l.) are composed of disintegrated turbide sandstone and marly schist, rich in clay and with higher water retention. The mid areas are characterised by the presence of sandstone slate, or Galestro as it is locally known, while sandstone is most prevalent on the hilltop (550 m a.s.l.) where the soil is loose and well-drained. Similar characteristics are found in Radda, with well-drained stoney soils (galestro). The soils in Gajole are rich in calcium carbonate, with a high presence of limestone rocks, also known as Albarese.
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Average yield</i>	30 hl/ha.
<i>Production</i>	Approximately 90,000 bottles.
<i>Vintage profile</i>	The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy, ripe grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and the ripe tannins made for a perfect platform to make elegant wines of tension and great structure. Harvest dates: Septembre 6–October 10.
<i>Harvest</i>	Grapes are hand picked in 9 kg crates.
<i>Élevage</i>	12 months in fine to extra fine-grained French oak barriques (225 l) and tonneaux (500 l) of which 10% new.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.36; Acidity: 6.12 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Maturity</i>	Enjoyable young. This wine will reach maturity 4–5 years after harvest and will continue to evolve for at least another 10 years.
<i>Ideal serving temperature</i>	14–18 °C (57–64 °F).
<i>Recommended glasses</i>	Riedel: Extreme Riesling 4441/15; Extreme Cabernet 4441/0; Performance Cabernet 6884/0; Sommeliers Riesling Grand Cru 4400/15. Zalto: Universal 11300; Bordeaux 11200.
<i>Bottling and packaging</i>	0.375 liter, in 12 bottle cases; 0.750 liter, in 6 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.