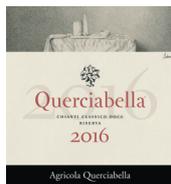


# Querciabella



## Querciabella 2016

CHIANTI CLASSICO DOCG RISERVA

|                                  |   |
|----------------------------------|---|
| <i>Appellation</i>               | Chianti Classico DOCG Riserva   |
| <i>First vintage</i>             | 2011  |
| <i>Cépages</i>                   | Sangiovese (100%).  |
| <i>Vineyards</i>                 | A selection of our best single <i>Crus</i> in the 3 districts of the appellation: 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 15,000 bottles.   |
| <i>Vintage Profile</i>           | A mild winter, interrupted by some heavy rainfall in February, resulted in even budburst and shoot growth at the end of March. Warm spring temperatures and abundant rains in April were mitigated by a cooler but dryer May, anticipating a regular summer season. Almost perfect ripening conditions were supported by significant diurnal temperature variation that allowed for great phenolic maturation while preserving bright fruit flavours and zesty acidity. Harvest dates: Septembre 19–October 13.   |
| <i>Harvest</i>                   | Grapes are harvested by hand in 9 kg crates.  |
| <i>Élevage</i>                   | 14–16 months in fine to extra fine-grained French oak (225 l) and tonneaux (500 l) of which 20% new.  |
| <i>Analytical data</i>           | Alcohol content: 13.5%; pH: 3.31; Acidity: 6.28 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 5–6 years after harvest and will continue to evolve for at least another 15 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>    | 0.750 liter, in 6 bottle cases;<br>Magnum (1.5 liters), single bottle wooden case;<br>Double Magnum (3 liters), single bottle wooden case;<br>Imperial (6 liters) single bottle wooden case.  |
| <i>Label</i>                     | Drawing by Bernardino Luino.  |