

# 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>	<p>A vineyard selection of the best parcels of Sangiovese from Greve in Chianti, Radda in Chianti and Gaiole in Chianti.</p> <p>In Greve, our vineyards of Sangiovese enjoy a natural south-orientation. The soils, typically composed of sandstone rocks and sands obtained from the flaking of galestro, are richer in clay at lower altitudes (350 – 400 m a.s.l.) and progressively become looser and more draining as they reach close to 550 m a.s.l. Similar characteristics can be found in Radda (450 m a.s.l.), but the higher presence of galestro slate results in wines of persistent tannins and darker fruit profiles.</p> <p>At 500 m a.s.l., the soils in Gaiole are rich in calcium carbonate and deliver a riper expression of the Sangiovese fruit and a marked acidity thanks to the presence of limestone rocks, also known as Albarese.</p>
<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>	<p>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.</p> <p>Harvest dates: September 19–October 13.</p>
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	Each vineyard is picked and fermented lot by lot, prior to 16 months maturation in fine to extra fine-grained oak barriques (225 l) and tonneaux (500 l) of which up to 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, it reveals more complexity 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; 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 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.