



THE WINERY

Querceto is a family-run, certified organic winery dedicated to crafting naturally elegant wines with a true sense of place. The estate is perfectly situated in the northern-most part of Castellina in Chianti, right in the center of the Chianti Classico.

All of our wines are produced with estate-grown fruit from our 11.2 hectares of vines, which are all registered under the Chianti Classico DOCG.

THE VINEYARDS

The special selection of Sangiovese grapes for the Sei comes from our vineyard Belvedere. The soil is medium in texture with limestone marl and is rich in minerals. Altitude is between 450 and 500 meters with a vine density of 6,666 plants per hectare. The vineyard is trained with the Cordon system and has a Southwest exposure.

TASTING NOTES

Deep ruby at its core, the wine flashes bright red with every swirl. The aromas that delicately arise recall the long golden afternoons of summer 2017 - of ripening figs and morello cherries with their sweetness tempered by savory herbs, nepitella and oregano. Tannins are as firm as potter's hands sculpting the wine into elegant shape. The finish is long and intricate, with the promise of further stories to tell.

CLASSIFICATION	Chianti Classico DOCG
VARIETAL	Gran Selezione
VINTAGE	2017
PRODUCTION AREA	Castellina in Chianti
AGING	18 months 500 lt French oak, 12 months in bottle
ALCOHOL	14.5%
VITICULTURE	Certified Organic
HARVEST	Handpicked
NUMBER OF BOTTLES	8,000