

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 sandy, clay soil in this vineyard is medium in texture with limestone marl and is rich in minerals. Altitude is 420–500 meters with a vine density between 4,800 and 6,666 plants per hectare, and the Cordon training system is used for the vines.

TASTING NOTES

Harmonious” perfectly reflects the spirit of this vibrant ruby red wine. Most magical, alongside the aromas of fresh red and black cherries is the note of Orris, Iris root, a rare perfume treasured by perfumiers - redolent of violets, pepper and fresh cotton sheets. Medium bodied yet full spirited, the palate is exemplary Sangiovese, dynamic in structure with high acidity and high tannins are balanced by perfectly ripe, premium fruit.

CLASSIFICATION	Chianti Classico DOCG
VARIETAL	100% Sangiovese
VINTAGE	2018
PRODUCTION AREA	Castellina in Chianti
AGING	12 months 500 lt French oak, 3 months in the bottle
ALCOHOL	13.5%
VITICULTURE	Certified Organic
HARVEST	Handpicked
NUMBER OF BOTTLES	25,000



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