

Querciabella



Querciabella 2018

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| <i>Appellation</i> | Chianti Classico DOCG |
| <i>First vintage</i> | 1974 |
| <i>Cépage</i> | Sangiovese (100%). |
| <i>Vineyards</i> | Greve in Chianti, Radda in Chianti and Gaiole in Chianti. 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. 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. |
| <i>Viticulture</i> | Organic since 1988, biodynamic since 2000. |
| <i>Average yield</i> | 30 hl/ha. |
| <i>Production</i> | Approximately 100,000 bottles. |
| <i>Vintage profile</i> | Already labelled by many as “classic”, 2018 is for sure one of the most harmonious vintages of the last decade due to regular weather patterns and a prolonged ripening season that lasted well into perfect Autumn days. From the onset of budburst, the growth season proceeded smoothly until picking. The near-perfect conditions at harvest and our great timing and precision in picking brought to the cellar grapes of exceptional quality. Harvest dates: September 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 oak barriques (225 l) and tonneaux (500 l) of which 10% new. |
| <i>Analytical data</i> | Alcohol content: 14.5%; pH: 3.37; Acidity: 5.64 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> | Enjoy 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; 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> | 0.375 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. |