

# Querciabella



## Querciabella 2017

CHIANTI CLASSICO DOCG RISERVA

<i>Appellation</i>	Chianti Classico DOCG Riserva
<i>First vintage</i>	2011
<i>Cépage</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 20,000 bottles.
<i>Vintage Profile</i>	<p>The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and ripe tannins made it a fine start for elegant wines of tension and structure. Harvest dates: September 6–October 10.</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: 14%; pH: 3.30; Acidity: 6.09 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.