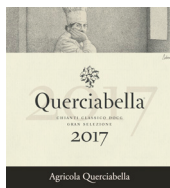


# Querciabella



## Querciabella 2017

CHIANTI CLASSICO DOCG · GRAN SELEZIONE

<i>Appellation</i>	Chianti Classico DOCG
<i>First vintage</i>	2017
<i>Grapes</i>	Sangiovese (100%).
<i>Vineyards</i>	Ruffoli, Greve in Chianti. The galestro and sandstone soils and the high altitude at 500 m lend to Sangiovese wines great depth, balance, and brilliant acidity.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Avarege yields</i>	30 hl/ha.
<i>Production</i>	Approximately 1,800 bottles.
<i>Vintage profile</i>	The 2017 vintage is one of the driest on record, with high-impact weather events that affected bunches and berries development. Spring frost, the scarcity of rain, and a long, hot summer resulted in a lesser yield overall but kept vine diseases at bay. Thanks to some providential rains in September and near-perfect conditions in autumn, we harvested healthy grapes with vibrant profiles. The optimal skin-to-juice ratio of the berries and ripe tannins made it a fine start for elegant wines of tension and structure.
<i>Harvest</i>	September 26–28. By hand in several pickings according to ripeness and quality.
<i>Winemaking</i>	The grapes are gently crushed and fermented in stainless steel tanks. Once the fermentation is complete, the cap is fully submerged using the traditional Piemontese technique, with full skin contact for about five weeks. Malolactic fermentation naturally occurs in French oak barriques and tonneaux; then, the wine is racked into bigger oak vessels (25–30 hl) for smoother integration and tannin development. A slow maturation in wood for about 18 months allows us to better express and respect the site-specific identity of the Sangiovese we grow on the Ruffoli hillside.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.36; Acidity: 6.2 g/l; Sugar: <1.0 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Ageing potential</i>	This is an attractive wine for drinking 5–6 years after harvest and will continue to evolve for well over a decade.
<i>Ideal serving temperature</i>	14–18 °C (57–64 °F).
<i>Bottling and packaging</i>	0.750 liter, 3 bottle wooden case; Magnum (1.5 liters), single bottle wooden case.
<i>Label</i>	Drawing by Bernardino Luino.