

Querciabella



Querciabella 2019

<i>Appellation</i>	Chianti Classico DOCG
<i>First vintage</i>	1974
<i>Grape</i>	Sangiovese (100%).
<i>Vineyards</i>	<p>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 180,000 bottles.
<i>Vintage profile</i>	<p>The vintage 2019 started with another mild winter followed by a wet spring that posed some challenges in the vineyards; however, flowering and fruit set went well anticipating a phenomenal harvest both in quality and quantity. The first week of May saw the temperatures soar and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the Spring rains. September brought the desired day/night temperature differences, and excellent phenolic ripeness was achieved with beautiful skin to pulp ratios.</p> <p>Harvest dates: September 19–October 17.</p>
<i>Harvest</i>	Grapes are hand picked in 9 kg crates.
<i>Maturation</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%; pH: 3.43; Acidity: 5.57 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Longevity</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.