

# Querciabella



## Querciabella 2020

CHIANTI CLASSICO DOCG

<i>Appellation</i>	Chianti Classico DOCG
<i>First vintage</i>	1974
<i>Grapes</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.</p> <p>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.</p>
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha.
<i>Production</i>	Approximately 170,000 bottles.
<i>Vintage profile</i>	<p>A year of uncertainty, 2020 was marked in the vineyards by the cold spell that hit the young buds in April, thus limiting the vintage's volume. The persistent dry and hot weather conditions that followed lasted well into the Summer, requiring meticulous canopy management to regulate the ratio between vegetation and developing bunches. Fortunately, timely rains in mid-August turned a laborious year into an excellent vintage that delivered incredibly fragrant musts, sweet and balanced to the taste.</p>
<i>Harvest</i>	September 18–October 16.
<i>Winemaking</i>	<p>Single lots of Sangiovese mature for 12 months in fine to extra fine-grained oak barriques (225 l) and tonneaux (500 l), and partially in larger oak vessels, before the final blend is assembled. The wine ages in the bottle for over a year before release.</p>
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.33; Acidity: 5.92 g/L; Sugar: <1.0 g/L.
<i>100% Vegan</i>	From vineyard to bottle, no animal products are used in any phase of our production.
<i>Ageing potential</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>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.