

# Querciabella



## Querciabella 2018

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 over 500 m a.s.l. 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 4,000 bottles.
<i>Vintage profile</i>	Great acidity combined with well-ripened tannins, excellent structure and just as much flavour make 2018 one of the most balanced vintages of the last decade. After an early budburst due to warm temperatures at the beginning of Spring and abundant rainfall in May, the growing season proceeded smoothly throughout a dry Summer. The near-perfect conditions that followed, lasting well into October, and our great precision in picking brought to the cellar grapes of exceptional quality.
<i>Harvest</i>	September 12–26.
<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: 14%; pH: 3.47; Acidity: 5.28 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>	This complex and articulate wine is drinking beautifully at present but will benefit from time in the bottle evolving graciously 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.