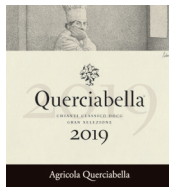


Querciabella



Gran Selezione 2019

QUERCIABELLA · CHIANTI CLASSICO DOCG

<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 Sangiovese wines a great depth, balance, and brilliant acidity.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha
<i>Production</i>	4,000 bottles
<i>Vintage profile</i>	Following a mild and dry winter, a cool, wet spring triggered a relatively slow-growing season. Nonetheless, the flowering and fruit set progressed well, setting expectations for a phenomenal harvest in both quality and quantity. The temperatures soared in the first week of May and remained high throughout the summer. It may have been torrid at times, but there were no instances of drought stress, thanks to the abundant water reserves from the spring rains. September brought the desired day/night temperature variations, leading to excellent phenolic ripeness and optimal skin-to-pulp ratios. The balmy conditions persisted well into the harvest, which ended in Mid October with the last pickings of Sangiovese.
<i>Harvest</i>	September 19–October 17
<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: 3.33; Acidity: 5.66 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. Scan the QR code for the digital environmental label.

