

Querciabella



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CHIANTI CLASSICO DOCG

<i>Appellation</i>	Chianti Classico DOCG
<i>First vintage</i>	1974
<i>Grapes</i>	Sangiovese (100%)
<i>Vineyards</i>	Greve in Chianti, Radda in Chianti and Gaiole in Chianti. In Greve, our vineyards thrive on soils of sandstone rocks obtained from the flaking of galestro, denser in clay at lower altitudes (between 350–400 m a.s.l.) and looser and better-draining as it reaches 550 m a.s.l. Lamole, at a desirable altitude close to 700 m a.s.l., has mainly sandy soil with clay and schist formations bringing an elegant structure to the Sangiovese. Radda (450 m a.s.l.), with its higher presence of galestro slate, yields wines with persistent tannins and darker fruit profiles, while Gaiole (500 m a.s.l.) delivers a riper expression of the fruit and marked acidity thanks to the presence of limestone rocks, also known as Alberese.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha
<i>Production</i>	180,000 bottles
<i>Vintage profile</i>	The unusually mild winter weather and warm and dry conditions in February and March led to an early budburst. Unfortunately, in April, the temperatures dropped and caused some frost damage, resulting in a lower yield. The rest of the spring season was well within the norm, with sufficient rainfall in May. The summer was hot and dry, delaying grape development. Fortunately, without the heat spikes of the previous year and just the right amount of rain at the end of August and mid-September, the beautiful Tuscan sun allowed us to wait for the perfect time to start picking. As a result of a prolonged but harmonious ripening, the wines from the 2021 harvest exhibit the signature vibrancy and finesse that we always strive for.
<i>Harvest</i>	October 1–21
<i>Winemaking</i>	Single lots of Sangiovese mature for 14 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.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.32; Acidity: 6.47 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. Scan the QR code for the digital environmental label.

