

Querciabella



Riserva 2020

QUERCIABELLA · CHIANTI CLASSICO DOCG

<i>Appellation</i>	Chianti Classico DOCG
<i>First vintage</i>	2011
<i>Grapes</i>	Sangiovese (100%)
<i>Vineyards</i>	The best parcels of Sangiovese from 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>	23,000 bottles
<i>Vintage profile</i>	Amidst the global uncertainty, 2020 was a vintage worth remembering, not only because of the challenges it presented but also for the exceptional wines it produced: the bright and vibrant colours, extraordinary intensity, and silky tannins. A cold snap at the end of March disrupted a mild and dry winter that boosted an early budburst and vegetative growth in the vines. During spring, the wetter and rainier conditions required special attention to prevent diseases in the vineyards. Thankfully, nature was generous for the rest of the season, providing ample water and favourable conditions for grape maturation. Despite a drier summer, our viticultural team was as sharp as ever and managed the vineyards well, resulting in a good quantity of grapes of excellent quality.
<i>Harvest</i>	September 18–October 16
<i>Winemaking</i>	Each vineyard is picked and fermented lot by lot, prior to 16 months maturation in fine to extra fine-grained oak barriques (225 l) and tonneaux (500 l) of which up to 20% new. Only the best lots are assembled for the final blend, that once in the bottle, ages for at least another year.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.31; Acidity: 6.04 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>	Enjoyable young, it reveals more complexity 5–6 years after harvest and will continue to evolve for at least another 15 years.
<i>Ideal serving temperature</i>	14–18 °C (57–64 °F)
<i>Bottling and packaging</i>	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.

