

Querciabella



Gran Selezione 2020

QUERCIABELLA · CHIANTI CLASSICO DOCG

First vintage

2017

Grapes

Sangiovese (100%)

Vineyards

Ruffoli and Lamole, Greve in Chianti.

Selected high-altitude vineyards, where the galestro and sandstone soils lend to Sangiovese wines great depth, balance, and brilliant acidity.

Average yield

30 hL/ha

Production

6,400 bottles

Vintage profile

Amidst global uncertainty, the 2020 vintage stands out, not only because of the challenges it presented but also for the exceptional wines it produced. This vintage marks our first harvest from the newly acquired vineyards in Casole, Lamole, distinctively situated at 600 meters and above. A cold snap at the end of March interrupted an otherwise mild and dry winter, which had triggered an early budburst and rapid vegetative growth in the vines. Spring brought wetter, rainier conditions, requiring extra care to prevent diseases in the vineyards. Fortunately, nature proved generous for the remainder of the season, providing ample water and favorable conditions for grape maturation. Our viticultural team worked with precision, expertly managing the vineyards and ultimately producing a bountiful harvest of high-quality grapes.

At Querciabella we focus on sustainable, organic farming practices: each vineyard is treated individually to prioritize environmental harmony and produce exceptional, terroir-driven wines.

Harvest

September 18—October 16

Winemaking

The grapes are gently crushed and fermented in stainless steel tanks. The fruit from Ruffoli undergoes traditional pump-overs, while the Lamolese grapes are subjected to the Piemontese submerged cap technique, with full skin contact for about five weeks. Malolactic fermentation occurs naturally in tonneaux, followed by maturation for approximately nine months, with each lot kept separate to preserve the site-specific identity of the Sangiovese. The wine is then transferred into larger oak vessels (25–30 hl) for further maturation, where it develops smoother integration and tannins over a slow maturation process for a year, before being moved for final blending in stainless steel tanks prior to bottling. This fully respects the vibrant expression of the vintage, with exceptional intensity and silky tannins.

Analytical data

Alcohol content: 14%; pH: 3.35; Acidity: 6.04 g/L; Sugar: <1.0 g/L

Certification

Organic; Vegan

Ageing potential

This articulate wine is drinking beautifully at present, but it will benefit from some time in the bottle, evolving gracefully for over a decade.

Ideal serving temperature

14–18 °C (57–64 °F)

Bottling and packaging

0.75 liter, 3 bottle case.

Magnum (1.5 liters), Double Magnum (3 liters)
in single bottle wooden case.

Label

Drawing by Bernardino Luino.

Scan the QR code for the digital environmental label.

