

Querciabella



Querciabella 2022

CHIANTI CLASSICO DOCG

First vintage

1974

Grapes

Sangiovese (100%)

Vineyards

Greve in Chianti, Lamole, Radda in Chianti.

In Ruffoli, our vineyards thrive on soils of sandstone rocks obtained from the flaking of galestro, denser in clay at lower altitudes (between 350 and 400 meters above sea level) and looser and better-draining as it reaches 550 meters a.s.l. Lamole, at a desirable altitude close to 700 meters, 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 profile.

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

Average yield

30 hL/ha

Production

Approximately 120,000 bottles

Vintage profile

The Sangiovese grapes from the 2022 harvest reflect the resilience of the vines in the face of challenging conditions. Despite the extreme heat and drought, the grape clusters developed intense flavors and aromatic complexity, with balanced acidity that is characteristic of this variety. The combination of high-altitude conditions and the rejuvenating rains in August allowed the Sangiovese to reach optimal ripeness, resulting in a wine that is both vibrant and elegant, with the depth and structure that define this iconic Tuscan grape.

Harvest

September 9—October 8

Winemaking

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.

Analytical data

Alcohol content: 14%; pH: 3.42; Acidity: 5.7 g/L; Sugar: <1.0 g/L

Certifications

Organic; Vegan

Ageing potential

Enjoy young. This wine will reach maturity 4–5 years after harvest and will continue to evolve for at least another 10 years.

Ideal serving temperature

14–18 °C (57–64 °F)

Bottling and packaging

0.375 liter in 12 bottle case. 0.75 liter, 6 bottle case. Magnum (1.5 liters), Double Magnum (3 liters) and Imperial (6 liters), single bottle wooden case.

Label

Drawing by Bernardino Luino.
Scan the QR code for the digital environmental label.

