

Querciabella



Riserva 2021

QUERCIABELLA · CHIANTI CLASSICO DOCG

First vintage

2011

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 profiles.

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 22,300 bottles

Vintage profile

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 complexity and finesse that we always strive for.

Harvest

October 1–21

Winemaking

Each parcel is 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.

Analytical data

Alcohol content: 14%; pH: 3.30; Acidity: 6.42 g/L; Sugar: <1.0 g/L

Certifications

Organic; Vegan

Ageing potential

Enjoyable young, it reveals more complexity 5–6 years after harvest and will continue to evolve for at least another 15 years.

Ideal serving temperature

14–18 °C (57–64 °F)

Bottling and packaging

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.

