



Castello di Querceto

CHIANTI CLASSICO DOCG

Produced in Greve in Chianti, the wine is softer and more balanced than other Chianti Classico's produced in the southern area of Chianti because we are located at a high altitude.

Appellation: Chianti Classico DOCG

Varietals: Sangiovese 90+%, Canaiolo, Colorino, Mammolo and Ciliegiolo.

Vineyard Location: from several vineyards 1200 to 1500 ft above sea level.

Training System: Spurred cordon, guyot

Planting Density: 5,500 - 7,500 plants per hectare

Fermentation: about 10 days at 82 F

Aging: at least 6 months in wood

Refinement: in bottle for at least 2 months

Alcohol: 13%

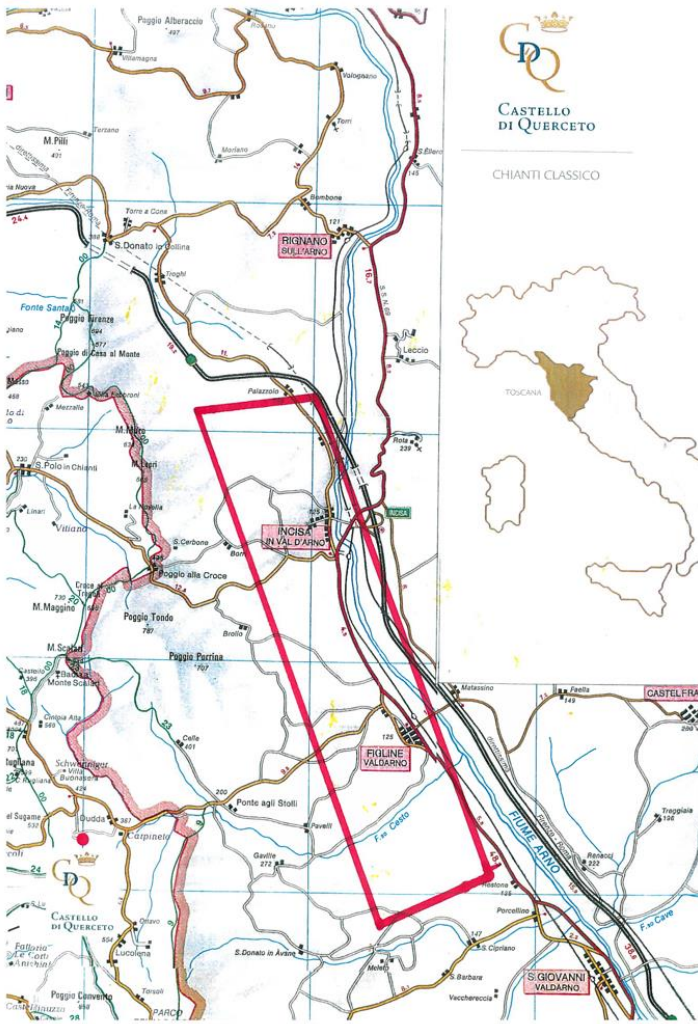
1st Vintage: 1897

Aging Potential: 5-10 years

Profile: Brilliant ruby red, with soft and elegant texture. Fruity aromas, balanced with herbal notes and a strong finish.



Pairings: Aged cheeses, roasted lamb & game.






CASTELLO DI QUERCETO
 CHIANTI CLASSICO



 Chianti Classico production zone
 Chianti production zone

