



CASTELLO
DI QUERCETO

CHIANTI CLASSICO GRAN SELEZIONE DOCG IL PICCHIO

Gran Selezione indicates the top 10% of selection from Chianti Classico. One of only a few single vineyard Chianti Classico wines produced.



Appellation: Chianti Classico Gran Selezione DOCG

Varietals: Sangiovese 95%, Canaiolo, Colorino

Vineyard Location: 4.5 hectares in the east/southeast region, about 1,000 – 1,200 feet above sea level.

Training System: Spurred cordon

Planting Density: 7,500 plants per hectare

Fermentation: about 20 days at 82 F

Aging: at least 12 months in wood

Refinement: in bottle for at least 6 months

Alcohol: 13.5%

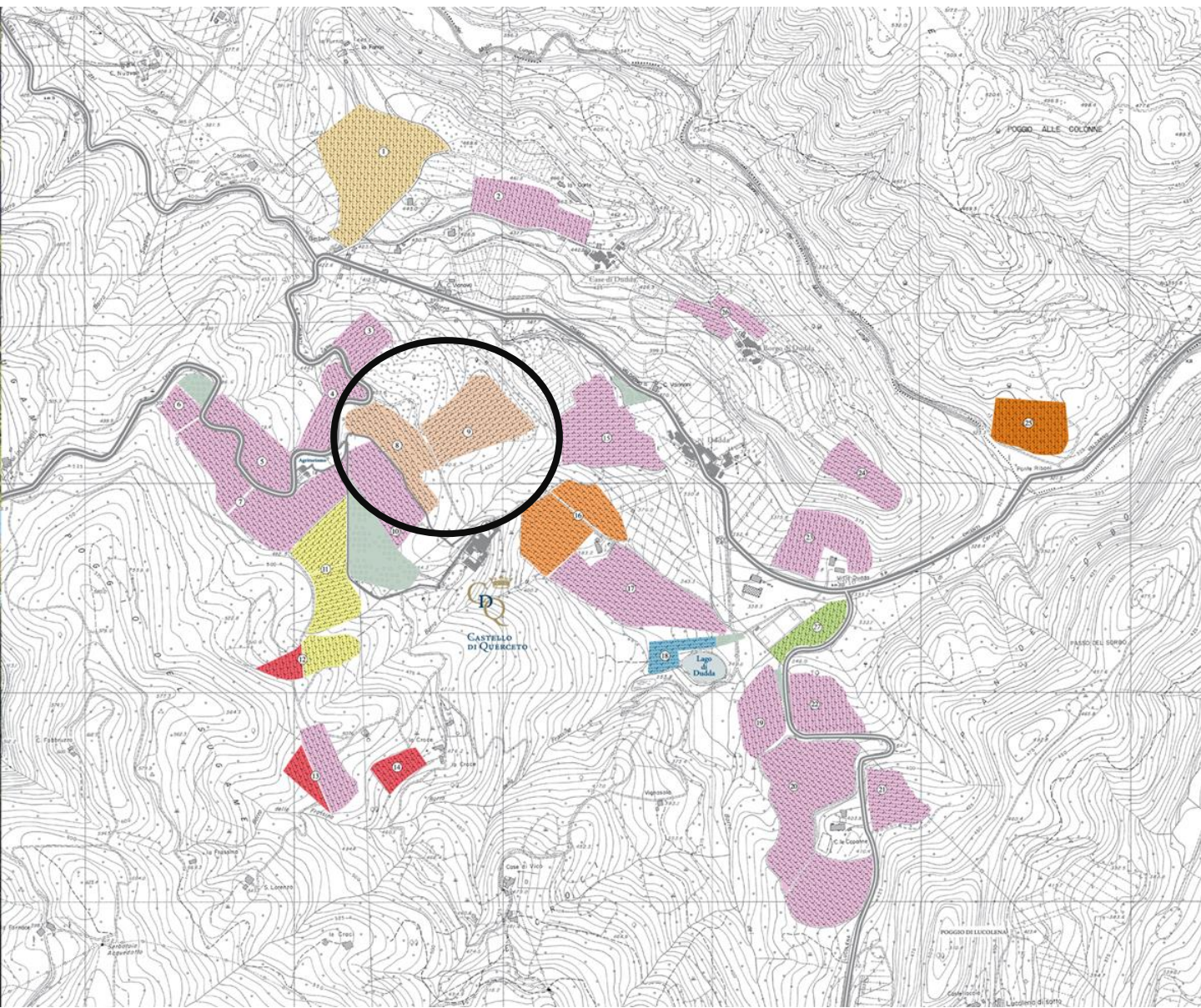
1st Vintage: 1988

Aging Potential: 20 – 25 years

Profile: Intense ruby red, with floral and chocolate aromas and elegant herbal notes. Full body with soft tannins and a long, persistent finish.

Pairings: Grilled meats, white truffles, stews and aged cheese.





- IL PICCHIO vineyard is located at an altitude of 1,000-1,200 feet above sea level, in an area of 4.5 hectares.
- The soil is very poor, rich of stones but also rich of polychrome shales, full of minerals like iron and manganese.
- The vineyard is completely surrounded by a chestnut and oak forest.
- The climate is influenced by the leafy wood areas that protect the vineyard from the cold northern wind and extreme sunlight.