



Castello di Querceto

CHIANTI CLASSICO RISERVA DOCG



We select the grapes for the Riserva before the harvest, making a particular analysis on a group of rows a few days before picking so we can obtain information on the quality of bunches.

Appellation: Chianti Classico Riserva DOCG

Varietals: 92% Sangiovese, Canaiolo, Colorino, Mammolo and Ciliegolo

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 15 days at 82 F

Aging: at least 12 months in wood

Refinement: in bottle for at least 3 months

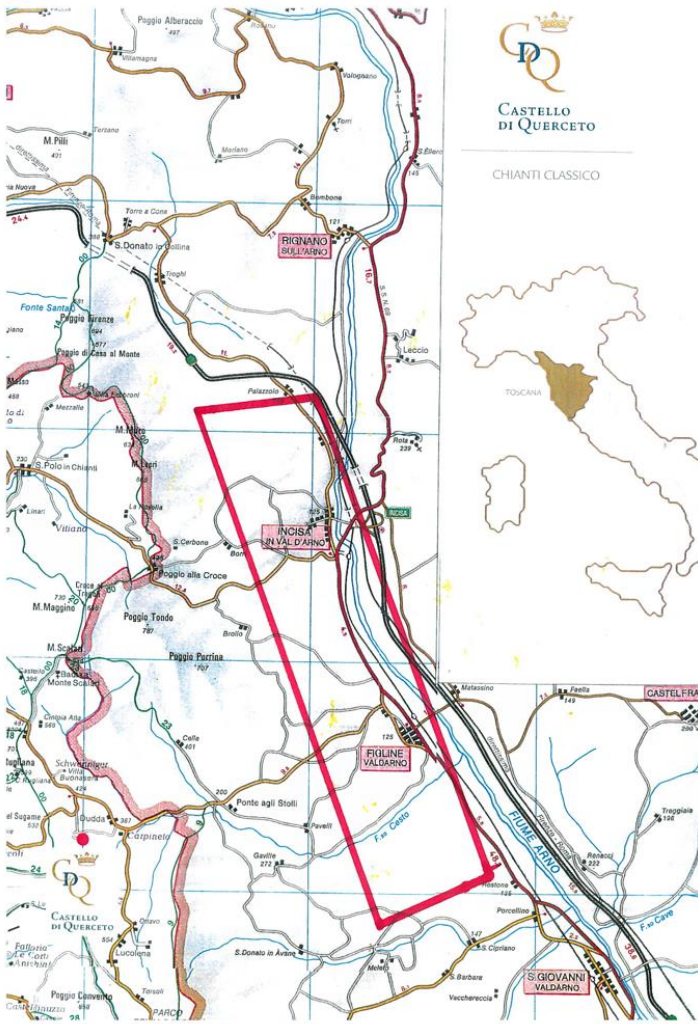
Alcohol: 13.5%

1st Vintage: 1897

Aging Potential: 15-20 years



Profile: Deep, ruby red with a strong bouquet of red fruit and floral aromas. Elegant tannins are supported by a balanced, soft finish.

Pairings: Steak, aged pecorino, roasted game meat




**CASTELLO
DI QUERCETO**
 CHIANTI CLASSICO



 Chianti Classico production zone
 Chianti production zone

