



CASTELLO
DI QUERCETO

CHIANTI DOCG



As the Chianti production area is too broad to identify a particular characteristic or identity like some other wines, it is very important to maintain into the Chianti wine the impression of the Chianti Classico region. We have selected the grapes to produce Chianti wine only from estates that are very close to Castello di Querceto.

Appellation: Chianti DOCG

Varietals: Sangiovese + Other indigenous and complimentary varietals.

Vineyard Location: Tuscan Hills

Training System: Spurred cordon, guyot

Fermentation: about 10 days at 82 F

Aging: in stainless steel tanks

Alcohol: 12.5%

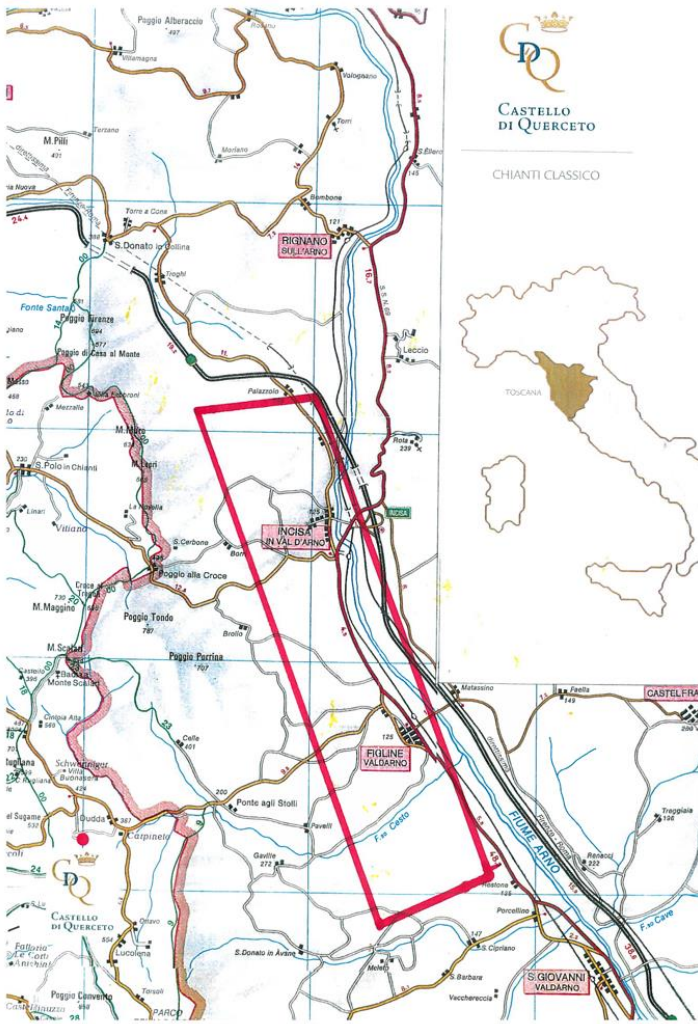
1st Vintage: 1996

Aging Potential: 3-5 years

Profile: Ruby red color with bright reflections. The floral aroma prevails on the fruit. Fresh and vibrant on the palate.



Pairings: Pasta with fresh tomatoes, pizza, roasted meats, pecorino cheese.






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 CHIANTI CLASSICO



 Chianti Classico production zone
 Chianti production zone

