



Castello di Querceto

IL QUERCIOLAIA



This wine matured in barriques for 18-20 months. It is refined in the bottle for a minimum of 6 months.

Appellation: IGT Colli Della Toscana Centrale
Varietals: 65% Sangiovese, 35% Cabernet Sauvignon

Vineyard Location: 3.5 hectares in the south/southeast region, about 1,200 – 1,400 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 18 months in wood

Refinement: in bottle for at least 6 months

Alcohol: 13.5%

1st Vintage: 1985

Aging Potential: 20-25 years

Profile: Intense ruby red, rich perfume of red fruits with slight herbal notes. Elegant tannins for a long and balanced finish.

Pairings: Aged parmigiano, peposo, roasted pig