



# Castello di Querceto

## LA CORTE

Deep, elegant, mineral-edged, this wine reflects its elegance and linearity, with notes of blossoms, wild red berryfruit, and crisp-edged wild herbs. It is at once lean, crisp, and flavour-rich on the palate, with remarkably fine-grained tannins and a protean, dynamic finish that crowns a memorably luscious wine. Significant cellarability.

**Appellation:** Chianti Classico DOCG Gran Selezione

**Varietals:** 100% Sangiovese

**Vinification:** Fermentation and maceration in temperature-controlled steel for about 2 weeks.

**Maturation:** 12 months in Tronçais and Allier barriques and tonneaux, followed by 6 months in bottle.

**Color:** Balanced and intense ruby red

**Bouquet:** Compound and elegant

**Flavor:** Dry, sensual with great character and breeding

**Pairings:** Pairs well with roasts, beef stews and wild game.

**Alcohol:** 13.5%

**Serving temperature :** 61-64°F

