

Querciabella



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Chianti Classico DOCG

Tuscany, Italy
Vintage: 2018

Overview

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural winemaking.

Querciabella's Chianti Classico represents the pinnacle of high-altitude, perfectly exposed Sangiovese fruit. A balancing act of crisp, inviting acidity, pure varietal fruit flavor and character deriving from sourcing the grapes from top sites in three of the the denomination's best sub-zones. A wine and food lovers' delight.

Winemaking

Grapes are carefully selected in the vineyards, and harvested by hand into 9kg crates. They are destemmed, never crushed, then conveyed into temperature-controlled stainless steel vats, where alcoholic fermentation and maceration take place. Maceration lasts about 12 days. After completing full malolactic fermentation, the wine is transferred into barriques and tonneaux.

The wine is regularly racked and tasted during the entire 12-month maturation period. At the end of the élevage, the best lots are selected through extensive tasting and assembled to create the final blend. After bottling, the wine rests for at least three months before release.

No animal products or byproducts are used in the production of this wine, making it suitable for vegans and vegetarians.

Harvest Notes

Already labelled by many as "classic", 2018 is for sure one of the most harmonious vintages of the last decade due to regular weather patterns and a prolonged ripening season that lasted well into perfect Autumn days. From the onset of budburst, the growth season proceeded smoothly until picking. The near-perfect conditions at harvest and our great timing and precision in picking brought to the cellar grapes of exceptional quality. Harvest dates: September 6–October 10.

Food Pairing

Enjoyable now with classic Tuscan dishes as well as fish and sashimi. Will reach maturity four to five years after harvest and will continue to evolve for at least another ten years.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Wine Alcohol: 14.5%

Aging: 12 months in fine to extra fine-grained oak barriques (225L) and tonneaux (500L) of which 10% new.