

Querciabella



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Chianti Classico Gran Selezione

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, Palafrèno 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 Gran Selezione represents the pinnacle of high-altitude, perfectly exposed Sangiovese fruit. Its unique character captures the "Genius Loci" of the hillside of Ruffoli, on the eastern side of the valley above Greve in Chianti, whilst depicting a grander portrait of Chianti Classico itself. A balanced wine with a bright personality and delicate tannins that transmit immediate pleasure, showing at the same time a vigorous capacity for aging.

Winemaking

The grapes are gently crushed and fermented in stainless steel tanks. Once the fermentation is complete, the cap is fully submerged using the traditional Piemontese technique, with full skin contact for about five weeks. Malolactic fermentation naturally occurs in French oak barriques and tonneaux; then, the wine is racked into bigger oak vessels (25–30 hl) for smoother integration and tannin development. A slow maturation in wood for about 18 months allows us to better express and respect the site-specific identity of the Sangiovese we grow on the Ruffoli hillside.

From vineyard to bottle, no animal products are used in any phase of the production.

Tasting Notes

Dark berries and blue fruit aromas seasoned with creamy oak spices. It is very concentrated with a very firm yet polished tannic structure, showing an attractive finesse. It is lively, bright and youthful.

Harvest Notes

Great acidity combined with well-ripened tannins, excellent structure and just as much flavor make 2018 one of the most balanced vintages of the last decade. After an early budburst due to warm temperatures at the beginning of Spring and abundant rainfall in May, the growing season proceeded smoothly throughout a dry Summer. The near-perfect conditions that followed, lasting well into October, and our great precision in picking brought to the cellar grapes of exceptional quality.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese
Wine Alcohol: 14%
Titratable Acidity: 5.28 g/L
pH: 3.47
Aging: 18 months