

Querciabella



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Chianti Classico Riserva

Tuscany, Italy
Vintage: 2014

Overview

A new take on a past tradition, which culminated with the 1999 vintage, Querciabella's Chianti Classico Riserva returns to the Querciabella range with limited bottlings in the best vintages. Following years of steady expansion throughout Chianti Classico, meticulous site selection and a rigorous micro-vinification regime have given rise to Querciabella's historic Sangiovese project, which has produced a series of outstanding single-vineyard bottlings as well as this Riserva.

Winemaking

The Riserva, a blend of exceptional lots of grapes from the communes of Greve, Radda and Gaiole, is one of the fruits of an unprecedented effort led by Querciabella to identify the finest sub-zones for the cultivation of Sangiovese across the region.

The grapes are picked by hand using 9kg crates. In the cellar, they undergo fermentation in 3-ton French oak casks. After malolactic fermentation, élevage is carried out in French barriques for 16-20 months, 20% new.

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

Harvest Notes

The 2014 harvest resulted in beautifully aromatic wines, with a fine balance between freshness and fruit depth.

Food Pairing

Enjoyable now. Will reach maturity five to six years after harvest and will continue to evolve for at least another fifteen years. The ideal serving temperature is 57° to 64°F.

TECHNICAL INFORMATION

Varietals: 100% Sangiovese

Wine Alcohol: 14.5%

Titrateable Acidity: 5.90

pH: 3.35

Aging: 14-16 months in fine to extra fine-grained French oak barrels and tonneaux of which 20% new