

Querciabella



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Chianti Classico Riserva

Tuscany, Italy
Vintage: 2015

Overview

Querciabella Chianti Classico Riserva is the perfect blend of the estate's best parcels of Sangiovese from vineyards in Greve, Radda and Gaiole in Chianti. Through meticulous site selection and a rigorous microvinification regime, winemaker Manfred Ing is keen to explore and exalt their minute details to bring our varietal expression of Sangiovese to a superior level.

A new take on a past tradition, which culminated with the 1999 vintage, Querciabella's Chianti Classico Riserva returned to the Querciabella range with limited bottlings of the 2011 vintage.

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. Élevage is carried out in 225-liter French oak barrels and 500-liter tonneaux for 14-16 months, of which 20% are new.

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

Harvest Notes

Ample rain and cool temperatures in the winter were followed by dry, perfect spring conditions which lead to even bud burst throughout the valley. Summer was dry with sporadic rainfall. Heat spike early in the summer kept bunches small, resulting in a lower yield and beautiful fruit concentration with lively acidity.

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: 5.45 g/L

pH: 3.45

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