



VARIETALS:
100% Sangiovese

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.

A wine and food lover's delight, 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 Chianti's best sub-zones: Greve, Radda, and Gaiole.

In Greve, the Sangiovese enjoys a natural south-orientation. The soils, typically composed of sandstone rocks and sands obtained from the flaking of galestro, are richer in clay at lower altitudes (350-400 meters) and progressively become looser and more draining as they reach close to 550 meters. Similar characteristics can be found in Radda (450 meters), but the higher presence of galestro slate results in wines of persistent tannins and darker fruit profiles. At 500 meters, the soils in Gaiole are rich in calcium carbonate and deliver a riper expression of the Sangiovese fruit and a marked acidity thanks to the presence of limestone rocks, also known as Albarese.

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.

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POINTS
JEB DUNNUCK

Pouring a youthful jeweled ruby color, the 2022 Chianti Classico is entirely Sangiovese from Greve, Lamole, and Radda. (The producers have stopped using fruit from Gaiole in the blend, as they are concentrated on vines closer to home, including the higher elevation site in Lamole for freshness.) The nose is very pretty and fruity, with aromas of mixed berries, crushed flowers, and sweet earth. Medium to full-bodied, it's elegant on the palate, with a fresh feel, fine tannins, and a refined texture. It is elegant all the way through and is going to offer a lot of pleasure over the next 10-12 years.



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