



# Querciabella

## Chianti Classico 2021

*Tuscany, Italy*

### 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.

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

**93**  
POINTS  
vinous

The 2021 Chianti Classico is fabulous. Bright and punchy, with terrific resonance, this wine shows just how compelling the vintage is. Readers will find a Chianti Classico of dynamic energy and volume. Dark red cherry, purplish fruit, lavender, rose petal, spice and a gentle kiss of French oak build into the sumptuous, vibrant finish. Superb. The 2021 was aged in 500-liter barrels (5-6% new) for 14 months and is a blend of fruit from Greve, Gaiole and Radda.

**93**  
POINTS  
Wine Spectator

This red is precise, offering cherry, raspberry, rose, iron and tobacco flavors fused to a steely, dense and vibrant structure. Balanced and intense, building to a long aftertaste infused with fruit and mineral notes. Best from 2026 through 2045.

**93**  
POINTS  
JAMES SUCKLING.COM

This has a fresh character with ripe cherries and raspberries as well as dried flowers, bark and stones. Polished and textural with a medium body and vivid acidity. Focused and fresh with chalky tannin structure and a linear finish with notes of citrus and minerals. From organically grown grapes. Drink or hold.

**VARIETALS:**  
100% Sangiovese

**WINE ALCOHOL:** 14%



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