



**VARIETALS:**  
100% Sangiovese

**WINE ALCOHOL:** 14%

**AGING:**  
12 months in fine to extra  
fine-grained oak barriques  
(225L) and tonneaux  
(500L) of which 10% new.

# Querciabella

## Chianti Classico DOCG 2019

*Tuscany, Italy*

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.

### HARVEST NOTES

The vintage 2019 started with another mild winter followed by a wet spring that posed some challenges in the vineyards; however, flowering and fruit set went well anticipating a phenomenal harvest both in quality and quantity. The first week of May saw the temperatures soar and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the Spring rains. September brought the desired day/night temperature differences, and excellent phenolic ripeness was achieved with beautiful skin to pulp ratios.

**94**  
POINTS  
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Plenty of sweet berry and cherry character with hints of stone and fresh mushrooms. Chocolate, too. It's medium-bodied with a solid core of fruit and a chewy yet refined texture. Flavorful finish. Solid and very integrated. From organically grown grapes. Vegan. Drink or hold.

**91**  
POINTS  
VINOUS

The 2019 Chianti Classico (100% Sangiovese) is laced with the essence of red/purplish berry fruit, spice, cedar and floral notes. Readers will find a classic expression of both the vintage and the house style in this super-appealing mid-weight Classico.

**91**  
POINTS  
WINE SPIRITS

Sangiovese from estate-owned vineyards in Greve, Gaiole and Radda forms the basis for this lively wine. Its red-cherry and cranberry flavors are tangy and fresh, tinged with hints of orange peel and framed by taut, raspy tannins that make it an excellent partner at the dinner table. As with all of Querciabella's wines since 2010, it is vegan-friendly.

