



Castello di Querceto

CHIANTI CLASSICO RISERVA DOCG CASTELLO DI QUERCETO



Appellation: Chianti Classico Riserva DOCG

Grape varieties: Sangiovese 92%, complementari 8%

Vineyard: - Location: several vineyards, 350-500 m. a.s.l. - Training system: spurred cordon / guyot - Planting density: 4.500/7.500 plants per hectare

Fermentation: about 15 days at 28°C

Aging: at least 24 months in wood - Refinement: in bottle for at least 3 months

Alcohol: 13,5%

1st vintage: 1904

Aging potential: 15/20 years

Wine profile: Full ruby red, wide with red fruit and floral aromas. It expresses elegant tannins supported by a persistent and balanced final.

Food pairings: Bistecca alla fiorentina and red meats, aged cheese.