

QUERCIA AL POGGIO

❖ CHIANTI CLASSICO DAL 1969 ❖

QUERCIA AL POGGIO CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Quercia al Poggio Chianti Classico is produced in limited quantities from grapes grown to certified organic farming protocols.

The estate releases a single Chianti Classico from a selection of the cellar's nest Sangiovese and other traditional native grapes. A small proportion of wine from Sangiovese only is bottled as Chianti Classico Riserva, which receives longer maturation in oak and aging in glass. The Gran Selezione is our Cru that comes from the Sangiovese selection of the oldest vineyard.

Designation: Chianti Classico DOCG

Area of production: Monsanto-Barberino Tarvanelle

First vintage: 1997

Varieties: 80% Sangiovese, 20% Ciliegiolo, Canaiolo and Colorino

Training systems: Guyot

Site: Vineyards are located on the hill, half overlooking the north valley towards Barberino and half looking south towards Castellina

Soil typ: Limestone and clay with sections of schist, calcareous-clay galestro and sandstone

Yelds: 35 hl/ha

Harvest method: Hand-picked

Winemaking: Traditional in temperature-controlled steel and cement containers

Aging: About 18 months in 27 hl and 5 hl oak barrels

Alcohol content: Between 13 and 14% vol.

Production: About 35.000 bottles

Available sizes: 0,75 l bottle and Magnum of 1,5 l



Organismo di controllo autorizzato
MIPAAF IT BIO 014
Operatore controllato N.10683
Agricoltura UE