

QUERCIA AL POGGIO

❖ CHIANTI CLASSICO DAL 1969 ❖

CHIANTI CLASSICO GRAN SELEZIONE VIGNA LE CATASTE

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 Gran Selezione

Area of production: Monsanto-Barberino Val d'Elsa

First vintage: 2012

Varieties: 95% Sangiovese, 5% Malvasia Nera

Training systems: Guyot

Site: The 40 year old vineyard turns north-west towards Barberino Val d'Elsa

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

Yields: 25 hl/ha

Harvest method: Hand-picked

Winemaking: Traditional in temperature-controlled steel and cement containers with long maceration

Aging: About 36 months in 5 hl oak barrels

Alcohol content: Between 13 and 14.5%.

Production: About 3000 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

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