

QUERCIA AL POGGIO

❖ CHIANTI CLASSICO DAL 1969 ❖

QUERCIA AL POGGIO BIANCO DI TOSCANA INDICAZIONE GEOGRAFICA TIPICA



Quercia al Poggio Bianco di Toscana is produced exclusively from Sangiovese grapes in limited quantities. It comes from a careful selection of still-unripe bunches harvested during the green harvest at the end of August.

This wine is born from a desire to innovate and further explore the potential of Sangiovese—renowned for reds, yet equally remarkable for the freshness and aromatic clarity it can express when picked early, also in a white-wine style. Once at the winery, the grapes are placed in a chilled tank, and the juice is immediately drawn off by saignée to avoid colour extraction from the skins.

Fermented at 13°C, it is bottled in the first months of the year following the harvest.

Appellation: Toscana Bianco IGT

Production area: Monsanto, Barberino Tavarnelle

First vintage: 2024

Grape variety: 100% Sangiovese

Training system: Cuyot

Vineyard exposure: The vineyards lie on the ridge, with half facing the northern valley towards Barberino Tavarnelle and half facing the sunnier slope towards Castellina in Chianti.

Soil: Clay-limestone, with sections of schist, galestro and sandstone

Yield: 30 hl/ha

Harvest: Hand-harvested; saignée from tank

Vinification: Traditional, in stainless-steel vats at controlled temperature (approx. 13°C)

Alcohol: Approx. 13% vol.

Production: Approx. 2,000 bottles

Available format: 0.75 L bottle



Organismo di controllo autorizzato
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