

# QUERCIA AL POGGIO

❖ CHIANTI CLASSICO DAL 1969 ❖

## QUERCIA AL POGGIO CANAIOLO

ROSSO DI TOSCANA INDICAZIONE GEOGRAFICA TIPICA

Quercia al Poggio produces handcrafted wines in limited quantities from grapes grown according to certified organic standards. Starting from 2024, using grapes already present in the blend of our Chianti Classico Annata, Quercia al Poggio vinifies a selection of single-varietal wines, depending on the availability and quality of each vintage.

This cru is made exclusively from Canaiolo, an ancient native variety from the Chianti Classico area. Medium-bodied and typically served slightly chilled, it is light and fragrant, with notes of flowers and black pepper. It pairs beautifully with white meats, cheeses, and shellfish-based dishes.

Appellation: Toscana Rosso IGT

Production area: Monsanto, Barberino Tavarnelle

First vintage: 2024

Grape variety: 100% Canaiolo

Training system: Guyot

Vineyard exposure: The vineyards are located mid-slope, facing south on the side overlooking Siena.

Soil: Clay-limestone with sections of sandstone

Yield: 30 hl/ha

Harvest: Hand-harvested

Vinification: Traditional, in temperature-controlled stainless-steel and concrete vats

Alcohol: Approx. 13% vol.

Production: Approx. 2,000 bottles

Available format: 0.75 L bottle



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

[www.querzialpoggio.com](http://www.querzialpoggio.com)

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