

QUERCIA AL POGGIO

❖ CHIANTI CLASSICO DAL 1969 ❖

QUERCIA AL POGGIO CILIEGIOLO

ROSSO DI TOSCANA INDICAZIONE GEOGRAFICA TIPICA



Quercia al Poggio produces handcrafted wines in limited quantities from grapes grown in accordance with 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 Ciliegiolo, a traditional native variety which, in our specific terroir, combines the grape's naturally rounded, easy-drinking character with the finesse and elegance shaped by the microclimate of our hillside vineyards.

Appellation: Toscana Rosso IGT

Production area: Monsanto, Barberino Tavarnelle

First vintage: 2021

Grape variety: 100% Ciliegiolo

Training system: Guyot

Vineyard exposure: The vineyards lie on the ridge, facing the northern valley towards Barberino Tavarnelle.

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

Yield: 35 hl/ha

Harvest: Hand-harvested

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

Alcohol: Approx. 13% vol.

Production: Approx. 3,000 bottles

Available format: 0.75 L bottle



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

www.querzialpoggio.com

Fattoria Quercia al Poggio s.r.l. - Barberino Tavarnelle - Firenze Italy - Tel +39 055 8075 278 - Cel +39 3713760443 - info@querzialpoggio.com