

QUERCIA AL POGGIO

❖ CHIANTI CLASSICO DAL 1969 ❖

QUERCIA AL POGGIO ROSATO DI TOSCANA

INDICAZIONE GEOGRAFICA TIPICA



Quercia al Poggio Rosato di Toscana is produced in limited quantities from a selection of Sangiovese and Ciliegiolo bunches during the green harvest at the end of August. Once at the winery, the grapes are placed in a chilled tank, from which only the free-run juice is immediately drawn off by saignée. Fermented at 13°C, this rosé shows medium body, lively freshness, and the distinctive aromatics of the grapes it comes from.

Bottled in the first months of the year following the harvest, it pairs beautifully with cured meats and cheeses, white and vegetarian ragù, and fish dishes.

Appellation: Toscana Rosato IGT

Production area: Monsanto, Barberino Tavarnelle

First vintage: 2021

Grape varieties: Sangiovese and Ciliegiolo

Training system: Guyot

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 temperature-controlled stainless-steel vats at approx. 13°C

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

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