



Querciabella, Greve in Chianti (Tuscany)

Chianti Classico DOCG

Vintage	2020
Winemaker	Querciabella
Region	Tuscany
Alcohol	14% vol.
Grapes	100% Sangiovese

Winemaking

The grapes are carefully selected in the vineyards and harvested by hand. Followed by traditional mash fermentation for 12 days at a controlled temperature in stainless steel tanks. When malolactic fermentation is complete, the wine is transferred into French barriques and tonnaux. Maturation takes up to 14 months.

Our tasting note

The Chianti Classico presents itself i a bright ruby red with a open hearted nose of ripe cherries and raspberries, notes of violet and a delicate spiciness. On the palate it i sversatile, juicy and rich in content. A lot of dark fruit a nd notes of violets and liquorice. Elegant and juicy throughout.

Querciabella

Querciabella is one of the most respected wine producers in Tuscany, situated in the heart of the Chianti Classico zone in the municipality of Greve, south of Florence. Founded in 1974 by Giuseppe Castiglioni, the estate is now under the stewardship of his daughter, Mita Castiglioni, who continues the family's legacy with a renewed vision for the future. With over 50 hectares of organic vineyards in Chianti Classico, including new holdings in Lamole acquired in 2020, and an expanded 41-hectare coastal estate in Maremma, Querciabella remains dedicated to crafting wines of exceptional quality. A new state-of-the-art winery is currently under construction in Greve, reinforcing the estate's commitment to sustainability, innovation, and excellence. Querciabella's philosophy is deeply rooted in land stewardship and responsible governance, values now enriched by the leadership of Mita and her children, Andrea and Selene. While the estate's wines continue to be certified organic and vegan, its approach has evolved to emphasize community engagement, transparency, and environmental responsibility. Inspired by biodynamic principles but not bound by certification, Querciabella focuses on producing wines that express the purity and character of their terroir, while embracing a forward-thinking, sustainable future.



Suitable with

