



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 in 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 is versatile, juicy and rich in content. A lot of dark fruit and notes of violets and liquorice. Elegant and juicy throughout.

Querciabella

The Querciabella vineyard, which is located south of Florence, is in the heart of the Chianti Classico zone in the municipality of Greve, and is now one of the most respected wine producers in Tuscany. The vineyard was established in 1974 by Giuseppe Cossia Castiglioni. The company, which is now run by his son Sebastiano Cossia Castiglioni, consists of around 70 hectares of vineyards. Another vineyard with 32 hectares was also acquired in the picturesque coastal landscape of Maremma in 1997. The operator proudly points out his connection to nature, which is why he has exclusively concentrated on organic, dynamic winemaking since the turn of the millennium.



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