



Querciabella, Greve in Chianti (Tuscany)

Chianti Gran Selezione DOCG

Vintage	2018
Winemaker	Querciabella
Region	Tuscany
Alcohol	14% vol.
Grapes	100% Sangiovese

Winemaking

The grapes are carefully selected and harvested by hand in the Ruffoli single vineyard in Greve, Chianti, situated over 500 m above sea level. After gentle pressing, the grapes ferment on the mash in stainless steel for five weeks at a controlled temperature. Patient malolactic fermentation takes place in barrique and tonneau barrels, followed by the 18-month maturation period, followed by storage in the bottle for at least 12 months.

Our tasting note

Luminous, vibrant ruby red. Delicate aromas of dark cherry, dried roses, peach, bay leaf and mint on the nose. The wine is full-bodied with a delicious, multi-layered array of aromas on the palate. Stunning interplay of stone fruits, herbs and spices. Wonderfully creamy and long-lasting, with fantastic purity.

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.



Suitable with



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