

Querciavalle

Armonia



The Azienda “Querciavalle”, a family of Chianti makers since 1870, produce the Chianti Classico and also the Riserva, the Rosso of the Colli della Toscana Centrale denomination “Armonia”, the beautiful Vin Santo dessert wine, and the “Millenium” Chianti Classico Riserva. In fact when these estates were denominated “Querciavalle” they took the actual name of the product which has been chosen by a commission of experts in the region as the “Vino Chianti Classico of the League of Chianti”. Today, Paolo and Pietro Losi and Pietro’s son Riccardo and daughter Valeria continue the work of their ancestors with passion and love, and have taken the wine to a truly optimum level. The complete process of the vinification of this wine has many phases which continues today, based on the most genuine traditional Tuscan Governo style. Querciavalle is a Governo style Chianti Classico in its purest form. In this type of winemaking a small amount of unfermented must from dried grapes is added to the new wine, causing a slight secondary fermentation that is said to add freshness. All the Losi-Querciavalle products are produced with the maximum winemaking integrity that has been a well established tradition in the Losi family for more than 100 years, without compromise, and solely on wines of ultimate quality and authenticity shown in the history of century old experience. Armonia is an intense “Supertuscan” wine that pairs well with red meats, steaks, savory sauces and cheeses.

Production Area:	Castelnuova Berardenga, Siena, Tuscany
Grape Varietal:	100% Sangiovese
Vineyard Name:	Sodo Tondo
Vineyard Characteristics:	1 hectare of 40 year old vines at 300-350 meters above sea level with exposure to the sun. The soil has a mixed composition, argillo (clayey) and sand, with marl (a mixture of clay, sand and limestone) and albarese stones.
Form of Planting:	Cordone Speronato and Guyot with 5,000 vines per hectare
Harvest and Vinification:	A very precise selection of grapes are hand harvested at the end of September. The cycle of vinification of these grapes gets stopped to prolong the period of contact with the skins and must (20-25 days). Then, after separating the wine from the lees (dregs), the period of initiating maturation begins, first for 10-12 months in French Barrique and then in Slavonic Oak barrels. After the wood maturation, the wine is then bottled and left for 6-12 months to rest for further refinement.
Sensory Characteristics:	The color is a deep ruby red with very refined purplish reflections. The aroma is intense with a hint of vanilla and spice, a full, smooth flavor and elegant structure.
Analytical Data:	Alcohol: 13.3% Residual Sugar g/l: 1.5 Total Acidity g/l: 0.40

Number of Cases Produced: 2,500 x 6 per year