

Querciavalle

Chianti Classico DOCG



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. Querciavalle Chianti Classico is a perfect accompaniment to pasta dishes, red meats and aged cheeses.

Production Area:	Castelnuova Berardenga, Siena, Tuscany
Grape Varietal:	90% Sangiovese and 10% Canaiolo Toscano
Vineyard Name:	Leccino
Vineyard Characteristics:	5 hectares of vineyards with sandstone soil at 300-350 meters above sea level with southern exposure to the sun.
Form of Planting:	Cordone Speronato with 4,000 vines per hectare
Harvest and Vinification:	The grapes are hand harvested in the middle of September then fermented in stainless steel at a temperature that never exceeds 27°C for 12-18 days, the time needed to extract from the skin the necessary balance between color, polyphenols, and tannin. The wine is then placed in glass-lined cement tanks for the second fermentation. It ages for 2 years in oak casks and a further 3-6 months in the bottle.
Sensory Characteristics:	This is an intense intriguingly rich Chianti Classico, has a deep ruby red color and an ethereal bouquet of earth, berries, and a distant aroma of wild violets
Analytical Data:	Alcohol: 13% Residual Sugar g/l: 1.8 Total Acidity g/l: 0.47
	Number of Cases Produced: 4200 per year