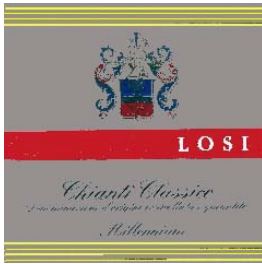


Querciavalle

Millennium

Chianti Classico Riserva 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. This beautiful Millennium Riserva is a grand wine made to serve with grand meals.

Production Area:	Castelnuova Berardenga Siena, Tuscany
Grape Varietal:	90% Sangiovese, 5% Canaiolo 5% Malvasia Nera
Vineyard Name:	Poggetto
Vineyard Characteristics:	2 hectares of vineyards with sandstone soil at 300 meters above sea level with southwest exposure to the sun.
Form of Planting:	Cordone Speronato with 5,000 vines per hectare
Harvest and Vinification:	A precise selection of grapes are hand harvested at the end of September, choosing only the best grapes to obtain this Riserva. The grapes ferment in stainless steel vats under a controlled temperature that never exceeds 27°C. The fermentation lasts 15-20 days on the skins, in order to extract more color, flavors, tannins, etc. After the “racking off”, the juice goes into glass-lined cement tanks for a second fermentation in order to make sure the malolactic acid is totally depleted. The wine is then transferred into small Slavonic oak casks for a period of 3-4 years. After which it rests in the bottle for a further 12-18 months for the final refinement before its release.
Sensory Characteristics:	Millennium Riserva is a beautiful wine that has an intense ruby red color that tends to granite with age. It is a big, full-bodied wine that has an elegantly deep fruit taste with notes of vanilla, balanced tannins, and a long finish.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 1.6 Total Acidity g/l: 0.40

Number of Cases Produced: 650 per year