

# Querciavalle

## Vinsanto



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 is a beautiful dessert wine that is a treat to serve with an array of desserts. A wonderful way to end a meal.

<b>Production Area:</b>	Castelnuovo Berardenga, Siena, Tuscany
<b>Grape Varietal:</b>	50 % Chianti Malvasia and 50 % Toscano Trebbiano
<b>Vineyard Name:</b>	Fontino and Campo Novo
<b>Vineyard Characteristics:</b>	0.5 hectares of vineyards at 300-350 meters above sea level with south-southwest exposure to the sun. The soil has a complex stone composition, with an important presence of marl and alberese stones.
<b>Form of Planting:</b>	Cordone Speronato with 5,000 vines per hectare
<b>Harvest and Vinification:</b>	Entire bunches of meticulously selected grapes are hand harvested at the end of September and hung to dry until the end of January in order to naturally wither the grapes, thereby increasing the natural sugar and alcohol content of the fruit. They are then pressed and the “must” obtained after this pressing is aged in small oak kegs for at least five years.
<b>Sensory Characteristics:</b>	Vinsanto is an intense straw yellow with golden reflections, a subtle, yet vivacious aroma with hints of bitter almond. The taste is elegant and smooth, fruity and sweet.
<b>Analytical Data:</b>	Alcohol: 15% Residual Sugar g/l: 15 Total Acidity g/l: 7.10

**Number of Cases Produced:** 200 (500 x 6) per year