

QUERCIA
AL POGGIO



QUERCIA AL POGGIO CHIANTI CLASSICO GRAN SELEZIONE VIGNA LE CATASTE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Quercia al Poggio Chianti Classico is produced in limited quantities from grapes grown to certified organic farming protocols.

The estate releases a single Chianti Classico from a selection of the cellar's best Sangiovese and other traditional native grapes. A small proportion of wine from Sangiovese only is bottled as Chianti Classico Riserva, which receives longer maturation in oak and aging in glass. The Gran Selezione is our Cru that comes from the Sangiovese selection of the oldest vineyard.

Designation: Chianti Classico DOCG Gran Selezione

Riserva Area of production: Monsanto-Barberino val d'Elsa.

First vintage: 2012

Varieties: 100% Sangiovese selected from Le Cataste vineyard.

Training systems: Cordon-trained and spur-pruned, Guyot.

Site: over 35 years old vineyard looking north-west towards Barberino val d'Elsa.

Soil type: Calcareous-clay galestro and sandstone.

Yields: 25hl/ha

Harvest method: hand-picked.

Winemaking: Traditional in temperature-controlled steel and cement containers with long maceration.

Aging: About 40 months in oak barrels and 12 months bottle maturation.

Alcohol content: 14% vol.

Production: About 3,000 bottles.

Available sizes: 0,750 l bottle and Magnum of 1,5 l.



Organismo di controllo autorizzato
MIPAAF IT BIO 014
Operatore controllato N.10683
Agricoltura UE

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