



# Castello di Querceto

## CHIANTI DOCG



As the Chianti production area is too broad to identify a particular characteristic like some other wines, it is very important to maintain into the Chianti wine the impression of the Chianti Classico region. We have selected the grapes to produce Chianti wine only from estates that are very close to Castello di Querceto.

**Appellation:** Chianti DOCG

**Varietals:** Sangiovese + Other indigenous and complimentary varietals.

**Vineyard Location:** Tuscan Hills

**Training System:** Spurred cordon, guyot

**Fermentation:** about 10 days at 82 F

**Aging:** in stainless steel tanks

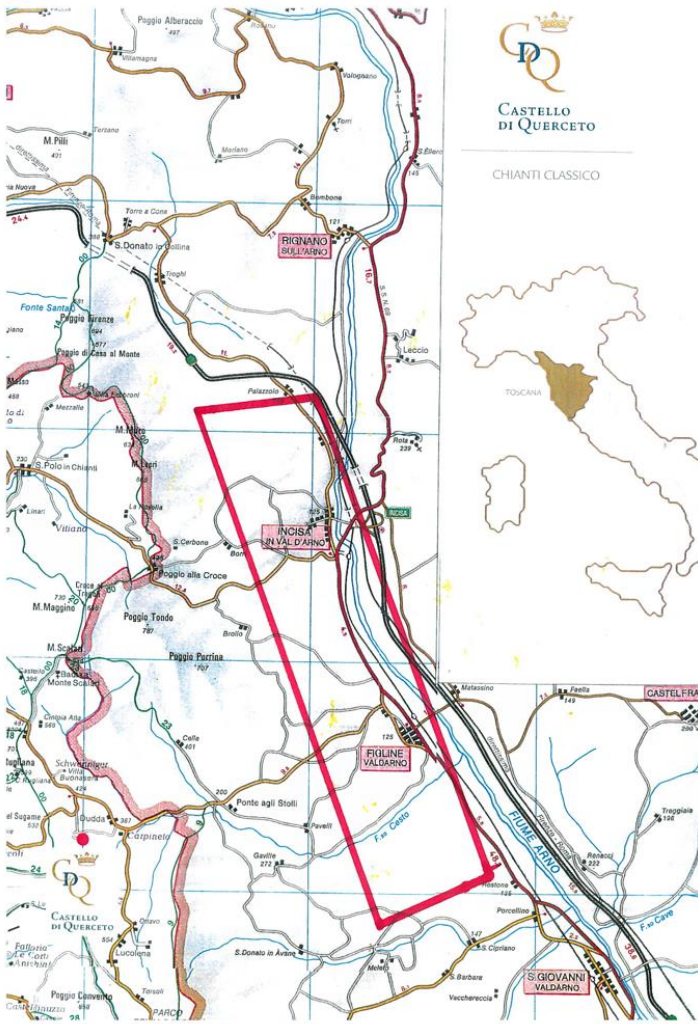
**Alcohol:** 12.5%

**1<sup>st</sup> Vintage:** 1996

**Aging Potential:** 3-5 years



**Profile:** Ruby red color with bright reflections. The floral aroma prevails on the fruit. Fresh and vibrant on the palate.

**Pairings:** Pasta with fresh tomatoes, pizza, roasted meats, pecorino cheese.



  
**CASTELLO  
DI QUERCETO**  
 CHIANTI CLASSICO



 Chianti Classico production zone  
 Chianti production zone





**CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N  
1308/13  
CAMPAIGN FINANCED ACCORDING TO REG CE N. 1308/13**