



CASTELLO DI QUERCETO

*Evoluzione:
una storia,
un amore*

CHIANTI CLASSICO DOCG “CASTELLO DI QUERCETO”

Appellation:	Chianti Classico DOCG
Grape Varieties:	Sangiovese 92%; Canaiolo/Colorino 8%
Alcohol Content:	13%
Vineyards Location:	Selection of vineyards variously faced from 350 to 500 metres a.s.l.
Vineyards Age:	from 10 to 30 years
Training System:	spurred cordon/ Guyot
Planting Density:	7.500/ha
Fermentation:	28° C
Length of Maceration:	about 10 days
Maturation:	in casks for 8 - 10 months and refinement in bottle for a minimum of 3 months
Production:	about 300.000 bottles
Longevity:	5/8 years
Tasting Notes:	brilliant ruby red, balanced, with soft and elegant body
Food Matches:	red meats and cheese

