



# CASTELLO DI QUERCETO

*Evoluzione:  
una storia,  
un amore*

## CHIANTI CLASSICO DOCG "IL PICCHIO" GRAN SELEZIONE

<b>Appellation:</b>	Chianti Classico DOCG
<b>Grape Varieties:</b>	Sangiovese 95%; Canaiolo/Colorino 5%
<b>Alcohol Content:</b>	13,5%
<b>Vineyards Location:</b>	the "Il Picchio" vineyard is faced east south - east from 420 to 450 metres a.s.l
<b>Vineyards Age:</b>	about 30 years
<b>Training System:</b>	spurred cordon
<b>Planting Density:</b>	7.500/ha
<b>Fermentation:</b>	28° C (82°F)
<b>Length of Maceration:</b>	about 20 days
<b>Maturation:</b>	in oak barrels from the forest of Tronçais, Allier and Limousine for 12 months and refinement in bottle for a minimum of 6 months
<b>Production:</b>	25.000 / 30.000 bottles
<b>Longevity:</b>	20/25years
<b>Tasting Notes:</b>	briliant ruby red, soft balanced, with strong body and forthright character
<b>Food Matches:</b>	roasted meats and seasoned cheese

