



CASTELLO DI QUERCETO

*Evoluzione:
una storia,
un amore*

VIN SANTO DEL CHIANTI CLASSICO DOC “CASTELLO DI QUERCETO”

Appellation:	Vin Santo del Chianti Classico DOC
Grape Varieties:	Malvasia, Trebbiano, San Colombano
Alcohol Content:	16,5%
Training System:	Spurred cordon/ Guyot
Length of Maceration:	grapes naturally dried and pressed 2/3 months after the harvest
Maturation:	about 4 years of aging in small barrels
Production:	about 2.000 bottles
Tasting Notes:	amber color, intense and characteristic, harmonious and velvety
Food Matches:	Castello di Querceto risotto with grappa, foie gras, pepper cheese

