



# CASTELLO DI QUERCETO

*Evoluzione:  
una storia,  
un amore*

## IGT "IL QUERCIOLAIA"

<b>Appellation:</b>	IGT Colli della Toscana Centrale
<b>Grape Varieties:</b>	Sangiovese 65%, Cabernet Sauvignon 35%
<b>Alcohol Content:</b>	13,5%
<b>Vineyards Location:</b>	the "Querciolaia dè Pitti" vineyard is faced south south - east from 390 to 430 metres a.s.l.
<b>Vineyards Age:</b>	about 30 years
<b>Training System:</b>	spurred cordon/ Guyot
<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 Allier, Tronçais and Limousine for 18 - 20 months and refinement in bottle for a minimum of 6 months
<b>Production:</b>	20.000 / 25.000 bottles
<b>Longevity:</b>	20/25 years
<b>Tasting Notes:</b>	intense and balanced ruby red, full, dry with forthright character with a prolonged impact on the palate
<b>Food Matches:</b>	long cooked meats, roasted game, seasoned cheese

