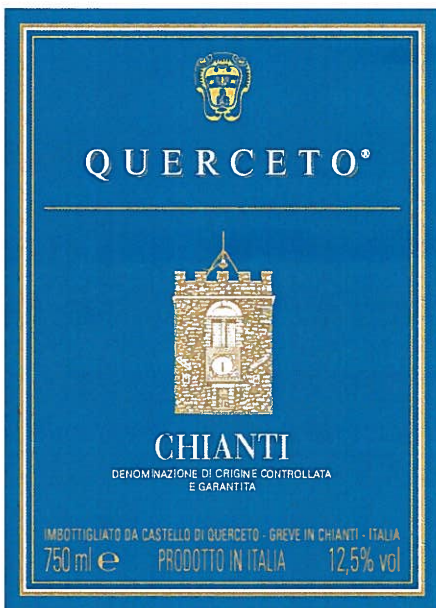




CASTELLO
DI QUERCETO

CHIANTI DOCG
"QUERCETO"



Appellation: Chianti DOCG

Grape varieties: Sangiovese minimo 75% e complementari

Vineyard: - Location: Tuscan hills - Training system: spurred cordon / guyot

Fermentation: about 10 days at 28°C

Aging: in stainless steel tanks -

Alcohol: circa 12,5%

1st vintage: 1996

Aging potential: 3/5 years

Wine profile: Ruby color with bright reflections. The floral aroma prevails on the fruit. Fresh and wide on the palate, with an interesting persistence.

Food pairings: Pasta with fresh tomato, pizza, roasted lamb, pecorino, cacciucco livornese.