



# Castello di Querceto

## CHIANTI CLASSICO DOCG CASTELLO DI QUERCETO

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Appellation: Chianti Classico DOCG

Grape varieties: Sangiovese 92%, complementari 8%

Vineyard: - Location: several vineyards, 350-500 m.

a.s.l. - Training system: spurred cordon / guyot -

Planting density: 5.500/7.500 plants per hectare

Fermentation: about 10 days at 28°C

Aging: at least 6 months in wood - Refinement: in bottle for at least 2 months

Alcohol: circa 13%

1st vintage: 1897

Aging potential: 5/10 years

Wine profile: Brilliant ruby red, compound, with soft and elegant texture. Fruity aromas, balanced with herbal notes. Interesting final.

Food pairings: Medium-aged cheese, lamb chops, roasted pheasant.

