



Castello
di Querceto

La Corte





The wine,
La Corte, epitomises
the François family's
long involvement in the
winemaking business
and its close ties with the
Lucolena valley.

*Indeed, it was the La Corte wine that told
Alessandro François that a full-time commitment
to this family business was the right choice. When
the then president of the Worldwide Sommelier
Association, Franco Colombani, tasted La Corte,
amazed, he asked Alessandro, "But how many
bottles have you got?"*

*Alessandro understood right then that the wine
from his grandfather Carlo's vineyard would play
a key part in the development of his own concern.
A collection of La Corte bottles has been in our
cellars for more than a century.*



From IGT to Gran Selezione

La Corte has always been a par excellence product with the Indicazione Geografica Tipica local wine appellation. Since it's a Sangiovese, alone, there was a time when it could not be included among the Chianti Classico appellation wines. When the regulations were changed at the close of the 1990s, Alessandro thought best to maintain the IGT appellation.



Over the years, Alessandro managed to include the La Corte wine in a new class called Gran Selezione. This was owing to the long ‘career’ of the François house and its local ties, and with the Chianti Classico appellation itself (which the François family had contributed to the growth of, having founded a trade Consortium in 1924, together with 32 other winemaking concerns).

Gran Selezione came about in 2014, representing the highest quality products classed under the Chianti Classico appellation. The wine must be produced with grapes exclusively from the estate in question, and must reflect the terroir to the greatest extent possible. Ageing must last at least 30 months (of which at least 3 in the bottle).

The vines



Joining the Chianti Classico Gran Selezione class was not just a rebranding operation for La Corte. Alessandro wanted to give the wine a distinct imprint. He did so by using the major resource at his disposal:

his land.



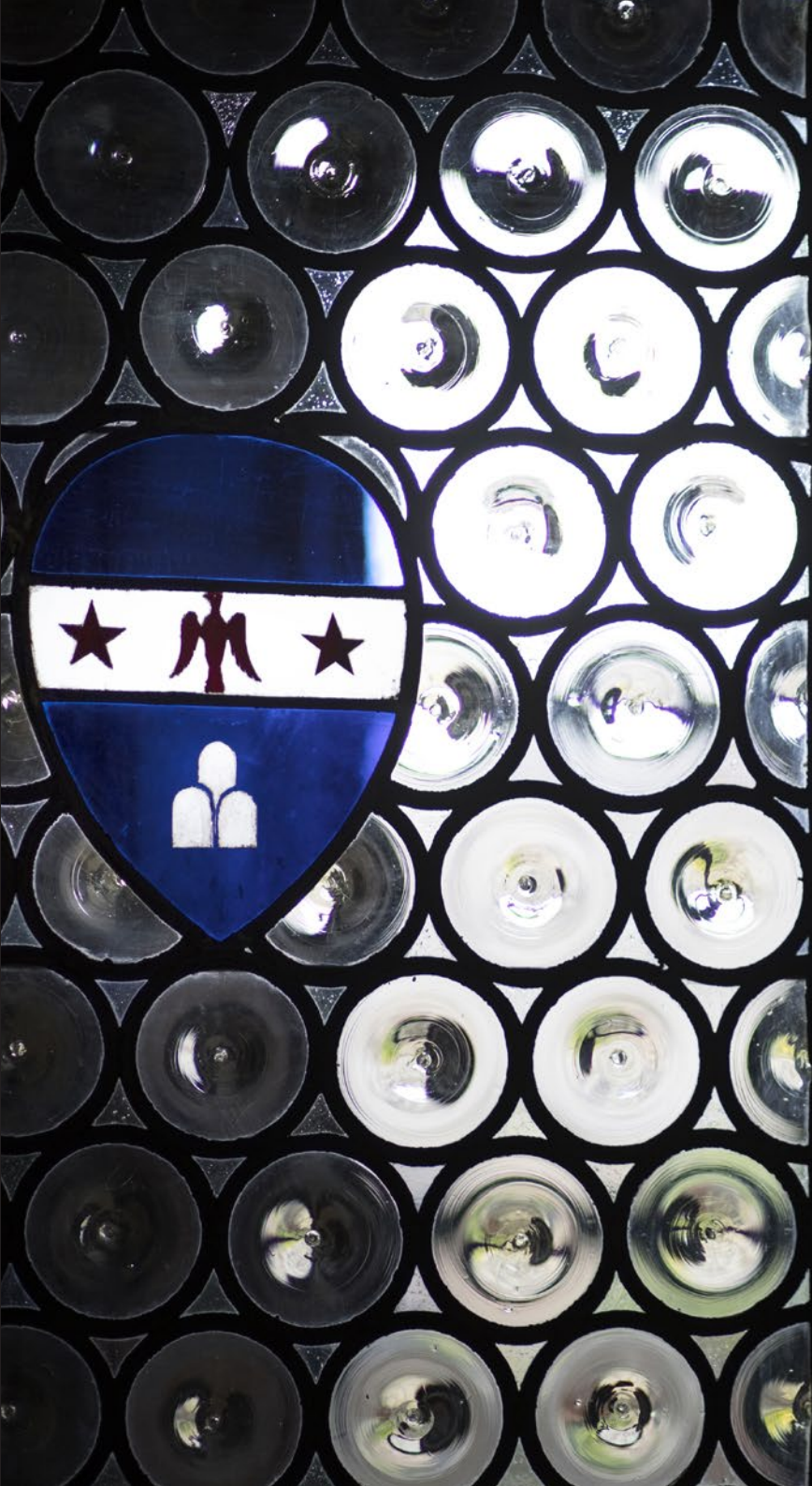
The La Corte vines were first planted in 1899



In fact, a small neighbouring plot was added to the old vineyard, with excellent exposure and a soil particularly suited to the cultivation of Sangiovese. The vineyard, with its much younger plants, gave the wine a new freshness and aromaticity, while the stamp of austere solidity offered by the older vineyard was conserved.

The La Corte 2017 vintage was little affected by the spring frost and later severe drought widespread in the Chianti Region. The location and the particularly water-rich subsoil meant production was limited, but was also of prime quality.

Synergies





Synergy with Il Picchio

This Sangiovese, alone, stands alongside the wine Chianti, Classico Gran Selezione Il Picchio, which contains also a small portion of Colorino.

The two wines maintain the characteristics typical of Castello di Querceto products: the humus scents and spiciness remain – a sort of natural imprint for the valley's grapes.



Composition of the La Corte terroir



Composition of the Il Picchio terroir

Although from twinned vineries, the two wines differ both in terms of soil and exposure of origin. The La Corte vineyard occupies a sandy soil with very little limestone, but a marked presence of magnesium. For its part, the Il Picchio soil presents with abundant clay and ferrous minerals.

The La Corte vineyard is like a terrace, open to the wind and facing the sun, whereas the Il Picchio vineyard is bordered by woodlands.



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These diverse characteristics make for two distinct wines: Il Picchio is decidedly more virile, powerful and expressive while La Corte is more delicate and aromatic, silkier and fresher.

Two unique manners of expression for Chianti Classico Gran Selezione, attesting yet again to the great variety of terroirs in this one valley of Castello di Querceto.

First comments on the 2017 vintage

JAMESSUCKLING.COM 

95 points

“A rich, layered red with plum, spice and walnut character. Bright cherries and orange peel come out at the end. It’s medium-bodied with firm, silky tannins and a fruity finish. Racy structure. Drink or hold.”



95 points

“Da uve sangiovese. Un anno in barrique. Rubino intenso e fitto. Nitido, fine e tipico, evidenti note eteree e varietali di amarena, mora di gelso, lieve lampone e viola in sottofondo, qualche accenno balsamico. Sapore salino e agile, succoso, elegante e teso, molto piacevole e di deliziosa bevibilità. Sorprendente per un’annata calda.”

Antonio Galloni
vinous

92 points

“The 2017 Chianti Classico Gran Selezione La Corte is soft, succulent and racy right out of the gate. Rose petal, cedar, crushed berries and mint are beautifully lifted in the glass. This silky, gracious Gran Selezione has much to offer. It is undeniably attractive, but also on the lighter side, and gives the impression of a wine that will mature sooner rather than later.”

