



# Castello di Querceto

## CHIANTI CLASSICO GRAN SELEZIONE DOCG LA CORTE

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Appellation: Chianti Classico Gran Selezione DOCG

Grape varieties: Sangiovese 100%

Vineyard: - Location: 3,4 hectares, west/southwest, 440-470 m. a.s.l. - Training system: guyot - Planting density: 5.500 plants per hectare

Fermentation: about 15 days at 28°C

Aging: at least 30 months in wood - Refinement: in bottle for at least 3 months

Alcohol: circa 13,5%

1st vintage: 1904

Aging potential: 20/25 years

Wine profile: Deep, balanced and elegant ruby red, with a great character. Scents of red fruits and herbal aromas with a slight presence of balsamic notes. Long and smooth finish.

Food pairings: Roasted red meats, bistecca alla fiorentina, medium-aged and fresh cheese.