

CASTELLO DI QUERCETO 2014 Chianti Classico Riserva

Type of wine

red wine

Denomination

Chianti Classico Docg

Grape varieties

Sangiovese 95%, Canaiolo, Colorino 5%

Alcoholic content

13,5%

Vineyards location

Selection of vineyards variously faced from 350 to 500 metres a.s.l.

Vineyards age

from 20 to 40 years

Training system

spurred cordon/Guyot

Planting density

7.500/ha

Fermentation

28°C (82°F)

Length of maceration

about 15 days

Maturation

in oak barrels from the forest of Allier, Tronçais and Limousine for 10/12 months and refinement in bottle for a minimum of 4 months

First year of production

1897

Production

about 120.000 bottles

Longevity

15/18 years

Tasting notes

brilliant ruby red, balanced, with soft and elegant body