

Querceto di Castellina

Furtivo - Sangiovese Rosato

Appellation: Rosato Toscana IGT

Region: Toscana **Type:** Rosé, dry

Varietal: 100% Sangiovese

Certified Organic

Tasting Notes

Color: Light peach skin.

Bouquet: Ripe strawberries, cherry granitas, black tea, citrus and mint.

Taste: Light in body and dry, with invigorating and uplifting acidity. Autumnal fruit

that heralds the winter, pink grapefruit, pomegranate and cranberry.

Alcohol: 13.5%

Food Pairing

Light Pasta, white meats, seafood, chicken, beetroot and feta salads with cumin, asparagus with shavings of Parmigiano, salumi dotted with fennel seed and it will pair to perfection with burrata, basil and peaches.

Vineyard Notes

Production area: Querceto, Castellina in Chianti.

Vineyard: Belvedere and Campolungo vineyards at 1370-1574ft.

Planting system: Spur-pruned cordon, variable high density.

Soil: Calcareous mix of clay and limestone.

Winemaking Notes

Harvest: Manually, mid-September.

Vinification: Maceration for about 6/7 hours in temperature controlled stainless

steel.

Aging: 4 months stainless steel tanks.

Quantity Produced: 2000





Querceto di Castellina has been in the family since 1945 when Guido Masini, originally from Florence, acquired the estate. The 200-acre property became a countryside retreat for the family. They sold their grapes and farmed pigs. Ultimately his daughter Laura took over the management of the estate in 1989. Working together with her husband Giorgio Di Battista, an architect, they restored the 15th century structures on the estate and transformed them into an agriturismo with vacation apartments. At the same time, she converted the rest of the property into a working farm with olive groves and focused on improving the vineyards. Shortly afterwards, she also began her Tuscan cooking school at Querceto. However it wasn't until 1998 when their eldest son Jacopo began working for the estate and founded the winery that the first vintage was bottled under the Querceto di Castellina label.