



Querceto di Castellina Livia – Toscana Bianco

Appellation: Tosacana Bianco IGT

Type: White, dry

Blend: 50% Viognier, 50% Roussanne

The only white wine produced by Querceto di Castellina, Livia is a unique blend of two French grapes and named after the sole granddaughter in the family – who happens to be part Italian and part French. The wine label features Livia's wee footprint from when she was about two or three months old. This single vineyard wine comes from our "Livia" vineyard, a small parcel (.17 ha) planted with Viognier and Roussanne vines.

Tasting Notes

Color: Light yellow

Bouquet: An elegant nose of mimosa, magnolia, elderberries, apple and pineapple.

Taste: The wine is strong, full and pleasant in the mouth and supported by a balanced acidity that holds the wine steady on its slow and aromatic path.

Alcohol: 13.5%.

Serving Temperature: 12° C (54° F).

Food Pairing

An excellent match for white meats, sushi, fritto misto or dishes made with winter or summer squash, smoked salmon, risotto, vegetable dishes, appetizers and snacks, lean fish, and cured meats.

Vineyard Notes

Elevation: 420 meters above sea level

Training System: Guyot

Soil: This Castellina in Chianti vineyard is in medium textured soil of limestone marl, rich in minerals.

Yield: 10,000 plants per hectare, 40 hl/ha

Certification: Organic

Winemaking Notes

Harvest: Hand harvested.

Ageing: 30% aged 10 months French oak (500 lt), 70% aged 10 months in stainless steel tanks, 2 months refining in the bottle



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.