



Querceto di Castellina

Podalirio – Merlot

Appellation: Toscana IGT

Region: Toscana

Type: Red, dry

Varietal: 100% Merlot

Certified Organic

“Iphiclides Podalirio” is the scientific name for the “Scarce Swallowtail” butterfly. This beautiful, pale yellow and dark black winged butterfly is found throughout the Querceto estate. Originally this wine label had been a blend of Merlot and Sangiovese. Since 2005 it has been 100% Merlot. The Merlot vines in the Belvedere and Campolungo vineyards express the terroir and the potential and purity of the variety.

Tasting Notes

Color: Almandine red with dark red reflections.

Bouquet: Distinct dark berry fruit, forest floor and leather overtones.

Palate: Hints of blackberry, black cherry, persistent, and well-balanced tannins.

Food Pairing

Great with salumi, pasta with ragù, and roasted/grilled beef and wild game.

Vinyard Notes

First vintage: 1999 (blend), 2005 (100% Merlot).

Location: Querceto - Castellina in Chianti.

Vineyard: Belvedere and Campolungo vineyards.

Altitude: 1370-1574 ft. a.s.l.

Soil type: Clay and limestone.

Yield: 50qq.

Training system: Spur pruned cordon.

Planting system: Variable high density.

Winemaking Notes

Harvest: By hand, mid-September.

Winemaking: Maceration for about 25-30 days in temperature controlled stainless steel.

Aging: 18 months French oak (225 lt.), 12 months 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.