

Querceto di Castellina

Chianti Classico Gran Selezione, "Sei"

Appellation: Chianti Classico DOCG Gran Selezione

Region: Toscana **Type:** Red, dry

Varietal: 100% Sangiovese

Certified Organic

This is the producer's flagship wine crafted with a selection of the best Sangiovese grapes from the Belvedere site, which covers 6.66 hectares with 6,666 vines per hectare, hence the name "Sei" (Six). Sei is only produced during ideal vintages with optimal conditions to ensure it is a wine of the highest quality and worthy of the Gran Selezione designation.

Tasting Notes

Color: Deep ruby red tending to garnet with age.

Bouquet: Spicy and persistent with distinct red fruit overtones. **Palate:** Dry, persistent, balanced acidity and medium tannins.

Alcohol: 13.5%

Food Pairing

Great with salumi, pasta with raqù, and roasted and grilled beef.

Vineyard Notes

Location: Querceto, Castellina in Chianti.

Vineyard: Belvedere vineyard (6.66Ha and 6,666 vines per Ha).

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

Soil: Clay and limestone.

Yield: 50-55qq.

Training system: Spur pruned cordon. **Planting system:** Variable high density.

Winemaking Notes

Harvest: Manually with only the best bunches are selected.

Maceration: 25 days.

Winemaking: Temperature controlled in stainless steel.

Fermentaion temperature: 28°C.

Aging: 18 months in 500 lt. tonneaux. 12 months in bottle before release.



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 Ouerceto di Castellina label.