



VINITY
WINE COMPANY

Querceto di Castellina Venti – Toscana Rosso

Appellation: Toscana IGT

Region: Toscana

Type: Red, dry

Blend: 50% Sangiovese 50% Merlot

Certified Organic

This single-vineyard limited release wine was crafted in honor of the 20th anniversary of the winery. It is an elegant, bold wine showcasing the best of our Sangiovese and Merlot grapes from the “Belvedere” vineyard. The name comes from the number 20 in Italian thus giving a nod to our twenty years in the wine world. However depending on where you place the accent, the word also translates to “winds,” which is a strong natural element at our Tuscan wine estate.

Barrel aging the best selection of our Sangiovese and Merlot in French oak for twenty months, followed by one year of bottle aging has resulted in a wine of impressive character and graceful complexity. This refined, beautifully balanced wine has the fruit, structure and depth to continue to develop and evolve for many years with careful cellaring.

Tasting Notes

Color: Intense dark red.

Bouquet: The nose is dominated by notes of blackberry and blueberry with aromatics of dried flowers, and a noble spiciness of pepper, cocoa and vanilla.

Taste: The palate is full with soft tannins and a long finish, with a lingering taste of wild berries.

Serving Temperature: 18° C (64°/65° F).

Food Pairing

Meats and hearty dishes, bistecca, lamb, cinghiale (wild boar).

Vinyard Notes

Soil: Medium in texture with limestone marl and is rich in minerals.

Altitude: 420-450 meters.

Vine density: 6,666 plants per hectare.

Training System: Cordon system.

Exposure: Southwest.

Winemaking Notes

Aging: Sangiovese 20 months French oak (500 lt.), Merlot 20 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.