



VINITY
WINE COMPANY

Querceto di Castellina Chianti Classico L'Aura

Overview

- This is the wine that started it all. In 1998, when Jacopo and Filippo first bottled L'Aura, Querceto di Castellina was born—and they named it after their mother, Laura, the beating heart of this place. From 100% Sangiovese grown high in Chianti Classico's limestone hills, intoxicating perfumes of fresh red and black cherries, violet and whispers of pepper and toast. Juicy red fruit and mineral freshness dance with structured tannins—high enough to grip, soft enough to seduce. A thread of tobacco and cocoa lingers at the finish.

Appellation: Chianti Classico DOCG

Varietal: 100% Sangiovese

Type: Red, dry

Winemaking and Vineyard Notes

Location: Il Poggio, Campolungo, La Fonte, Campocorto (Querceto di Castellina estate)

Altitude: 1370-1575 ft. a.s.l.

Soil type: Rocky, medium-textured with limestone marl, rich in minerals.

Yield: 60qg.

Training system: Spur pruned cordon.

Planting system: Variable high density.

Harvest: By hand.

Maceration: 25 days.

Winemaking: temperature controlled in stainless steel.

Fermentation temperature: 28°C.

Aging: 50% aged for 12 months French oak, 50% aged 12 months in concrete vats, then three months refining in the bottle.

Tasting Notes

Color: Ruby red of medium intensity.

Bouquet: Ripe red and black cherries, raspberry, and plum. Floral notes of violet and orris (iris root, treasured for perfume). Hints of pepper, spice, and toasty oak. Mineral undertones and hints of Tuscan scrub (wild herbs, garrigue).

Palate: Ripe cherry and raspberry fruit with mineral freshness. Finish is long and expressive, lingering with flavors of tobacco, cocoa, and mineral minerality.

Alcohol: 13.5%.

Serving Temperature: 16–18°C (60–64°F)

Food Pairing

grilled or braised beef, roasted poultry, and hearty Tuscan game dishes. Also exceptional with aged cheeses, cured meats, and mushroom-forward preparations



Querceto di Castellina is a family-run organic winery nestled high in Chianti Classico between Radda and Castellina, where the Di Battista family has crafted wine since 1998. Certified organic since 2012, the estate spans 11.5 hectares of limestone-rich vineyard situated at nearly 500 meters elevation. The winery produces elegant Sangiovese-based wines, including their flagship L'Aura, named after matriarch Laura. With meticulous hand-tended vineyards and minimal intervention in the cellar, Querceto expresses the terroir's mineral character and natural cycles without chemical treatment.