



VINITY
WINE COMPANY

Querceto di Castellina Chianti Classico Gran Selezione "Sei"

Overview

- Sei — "six" in Italian — kept appearing as this wine came to life. The grapes come from a select 6.6-hectare parcel of the winery's prized Belvedere vineyard, planted at 6,666 vines per hectare. The French tonneaux where the wine rests each hold exactly 666 bottles. From high in the hills between Castellina and Radda, comes Querceto di Castellina's finest expression of organic Sangiovese: a Gran Selezione made only from estate fruit in the best years. Eighteen months in French oak and a year in bottle shape a wine of depth and polish — ripe cherry, raspberry, and spiced plum threaded with iron, tobacco, sandalwood, and the crushed-limestone minerality.

Appellation: Chianti Classico DCG

Varietal: 100% Sangiovese

Type: Red, dry

Winemaking and Vineyard Notes

Location: Querceto, Castellina in Chianti.

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

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

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

Yield: 50-55qq.

Training system: Spur pruned cordon.

Planting system: Variable high density.

Harvest: Manually with only the best bunches are selected.

Maceration: 25 days.

Fermentation temperature: 28°C.

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

Production: Approximately 7,500 bottles - in select vintages.

Tasting Notes

Color: Deep, resonant ruby red.

Bouquet: Salty caper flowers and fig leaves flourishing from sun-baked walls, of ripening figs and morello cherries with their ripe sweetness tempered by savory herbs, nepitella and oregano.

Palate: Medium- to full-bodied, creamy in texture with plush, silky tannins that build to a firm, precise structure. Deep red and dark fruit through the mid-palate shaded by iron, sanguine mineral notes, and baking spice.

Alcohol: 13.5%

Food Pairing

Bistecca alla Fiorentina, braised short ribs, wild boar or duck ragù, roasted lamb and aged pecorino toscano.



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.