



VINITY
WINE COMPANY

Querceto di Castellina Rosato Toscana "Furtivo"

Overview

- Furtivo means "sneaky" in Italian — and this wine earns its name. Bright, effortless drinkable and before you know it, the bottle has vanished. (The paw prints on the label? That's Elliot, the family's beloved pup and the estate's most accomplished sneak.) High in the hills of Chianti Classico, between Castellina and Radda, the Di Battista family picks organic Sangiovese early and presses it directly — no shortcuts, no afterthoughts — capturing the grape at its juiciest and most vivid. What emerges is the subtle color of peach skin and pure jubilation in the glass: strawberries, juicy melon, pink grapefruit, pomegranate, and a zesty streak of Tuscan minerality.

Appellation: Chianti Classico DOCG

Varietal: 100% Sangiovese

Type: Red, dry

Winemaking and Vineyard Notes

Production area: Querceto, Castellina in Chianti.

Vineyard: Belvedere and Campolungo vineyards at 1370-1575 ft.

Planting system: Spur-pruned cordon, variable high density.

Soil: Calcareous mix of clay and limestone.

Harvest: Hand-picked; Sangiovese harvested early specifically for rosé production to preserve acidity and freshness.

Vinification: Maceration for about 6/7 hours in temperature controlled stainless steel.

Aging: 4 months stainless steel tanks.

Quantity Produced: Limited to 2,000 bottles annually.

Tasting Notes

Color: Light peach skin.

Bouquet: Ripe strawberries, cherry granitas, black tea, citrus and mint.

Palate: Light in body and dry, with invigorating and uplifting acidity. Autumnal fruit that heralds the winter, pink grapefruit, pomegranate and cranberry.

Alcohol: 13.5%

Serving Temperature: 8–10°C (46–50°F)

Food Pairing

Light pasta, white meats, seafood, chicken, beetroot and feta salads with cumin, asparagus with shavings of Parmigiano, salumi dotted with fennel seed and it will pair to perfection with burrata, basil and peaches.



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.