



  
**Querciabella**  
CHIANTI CLASSICO  
DOCG

Agricola Querciabella

## Querciabella

2009 CHIANTI CLASSICO DOCG  
CHIANTI CLASSICO DOCG

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural, winemaking. For the latest winery news and updates, join Querciabella on Twitter and Facebook.

### Winemaking

The grapes are carefully selected in the vineyards, and harvested in 8 kilo crates. They are destemmed, are not crushed and then conveyed into temperature controlled stainless steel vats where alcoholic fermentation and maceration take place. Macerations last about 12 days for the Sangiovese and up to 20 days for the other cépages. After completing a full malolactic fermentation, the wine is transferred into barriques. The oak is 100% French, and comes from Allier, Châtillon, Nevers, and Tronçais. It is 30% new and 70% one year old or two year old for the Sangiovese. It is 80% new for the other cépages. The various cépages undergo separate élevage. The wine is regularly racked and tasted during the whole barrel maturation, which may last up to 14 months. At the end of the élevage, the the best lots are selected through extensive tasting, and they are assembled to create the final blend. After bottling, the wine rests for at least three months before release. The wine is released around 18 months after harvest. Depending on the vintage, it may reach its maturity between 2 and 4 years after harvest. The plateau lasts at least 10 years after harvest. Grapes are harvested by hand in 9 kg crates. 40% of the wine matures in barriques for 10 months, while the remainder undergoes élevage in small cement vats. Barriques are of fine and extra fine-grained French oak barriques, never new.

### Tasting Notes

The ideal service temperature for Chianti Classico is between 59°-64° F.

### Harvest

Harvest began with the Merlot and closed with the Sangiovese in this vintage. Cool spring temperatures accompanied by abundant rainfall yielded wines with very balanced alcohol and acidity levels. Harvest dates: August 25 - September 20.

### Technical Information

<b>Appellation:</b>	Chianti Classico DOCG
<b>Varietal(s):</b>	95% Sangiovese, 5% Cabernet Sauvignon
<b>Wine Alcohol:</b>	13.5%
<b>Acidity:</b>	4.73 g/l
<b>pH Level:</b>	3.82
<b>Number of Cases</b>	8,335 -
<b>Produced:</b>	
<b>Suggested Retail Price:</b>	\$33



Represented by Maisons Marques & Domaines USA, Inc. [WWW.MMDUSA.NET](http://WWW.MMDUSA.NET)

383 Fourth Street, Ste. 400, Oakland, CA 94607 TEL (510) 587-2000 FAX (510) 587-2010