



CHIANTI CLASSICO RISERVA QUERCIOLO

Soil typology:

clay soil with high quantities of calcareous stones, marl and alberese (limestone rich in marl)

Land average:

350 mt. above sea level

Average density per hectare:

5000 vine stocks

Type of growing:

Spurred cord

Blend (uvaggio):

Sangiovese

Agronomic techniques:

greenharvest is made by reducing the number of the bunches to allow grapes to ripen efficiently with a higher extractive power. Harvest is done by hand.

Vinification techniques:

fermentation and maceration on the skin in steel vats for 15-20 days with temperature control ageing in new and one years old french oak barriques (250 litres) for about one year. In this period a natural malolatic fermentation takes place. Ageing in bottles for at least 10 months before releasing. After about two years Chianti Classico Riserva Querciolo starts expressing its best characteristics.



PODERE LA CAPPELLA

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