

QUERCIOLO

This is a wine made with the only real native grape we have here. It's in the name already, as Querciolo is how we call around here a small oak (quercia) but also stubborn people.

It's 100% Sangiovese. We tried to express in this wine our idea of the ancient way of winemaking. Autumn is its time, the change of the seasons, the shortening of the days, cooler nights, less intense light and changing colours. We pick the grapes in October, almost pushing forward, to prevent the first rainfall of the month from pelting down on it, but at the same time we let the bunches be enveloped in the morning fog and that botrytis makes its appearance.

When the grapes are finally in the cellar we let them macerate on their skins until a spontaneous fermentation starts and, each year, we hope that the yeasts our cellar is replete with do not overrule the yeasts of the skins, that, different each year, give some of their own character to this wine. The romantic note lies in the portion of the estate where the Sangiovese is grown, an area surrounded by numerous broom shrubs, with their flowers of such a golden and embracing yellow that you can almost find it in the bottle.

In the best years we allow ourselves to make a special cuvée called RiservaQ.

vintage 2016

- alcohol 14,36%
- total ac. 4.91 gr/l
- pH 3.56
- ac. volatile 0.89 gr/l
- free SO2 <1 mg/l
- total SO2 <10 mg/l

RQ

- alcohol 14,79%
- total ac. 4.64 gr/l
- pH 3.79
- ac. volatile 0.97 gr/l
- free SO2 <1 mg/l
- total SO2 <10 mg/l

