



## Chianti Classico Querciavalle DOCG

*This authentic traditional wine really enhances the characteristics of its territory, Chianti Classico. Through the years, the Losi family has successfully given to this wine an own hallmark, while maintaining unchanged its unmistakable fragrance and scents.*

**Grapes:** Sangiovese & Canaiolo

**Vineyard:** this wine is produced from hand-selected grapes at the historical Querciavalle vineyard. This vineyard was also the original “nursery” for the reproduction of clones used by the wine estate for the renewal of the oldest autochthonous existing vines of Chianti. Situated at 300/350 meters above the sea level, on hilly slopes, and facing south, the vineyard favorably supports a regular and optimal ageing of the grapes. The soil is of medium-mixture, sandy and clayey with typical Galestro marl and Alberese limestones.

**Wine making:** fermentation in stainless steel tanks at a controlled temperature lower than 27°C for 12 to 18 days, which is the average suitable time to extract from the skin colors, polyphenols, tannins and other typical features of Chianti Classico. After the alcoholic fermentation, wine is moved to cement-vitrified tanks for the second fermentation until the malic acid gets totally drained. Only at this moment, the wine will be ready for aging in oak barrels.

**Ageing:** 12-18 months in 53 hl oak casks

**Refining:** an additional rest in bottles for 3-6 months before merchandising to further enhance the Chianti Classico aromas and flavors.

**Serving temperature:** 18°C – 64.4°F

**Alcohol content:** 13.5%

**Color:** brilliant deep ruby red.

**Bouquet:** intense, fine and charming, with hints of red fruit and violet and pleasant spicy suggestions.

**Flavor:** intense, persistent and fine with soft and well mixed tannins, spicy, with hints of vanilla; complex and long-lasting finish.

**Serving suggestions:** red meat and pasta with meat sauces, aged cheese.



### Famiglia Losi