



Chianti Classico Querciavalle Riserva DOCG

Since the wine estate establishment in 1954, the Riserva Querciavalle has always been considered as one of the most representative wine of the Losi family's production. Appreciated also by the most demanding customers for its excellent quality, this wine represents the real authentic expression of Chianti Classico appellation.

Grapes: Sangiovese & Canaiolo

Vineyard: produced from hand-selected grapes of the historical Querciavalle vineyard. Situated at 300-350 meters above the sea level, on hilly slopes, and facing south, the vineyard favorably supports a regular and optimal aging of grapes. The soil is of medium-mixture, sandy and clayey with typical Galestro marl and Alberese limestones. The training system is cordon-spur with a density of 5,000 plants per hectare.

Wine making: fermentation in stainless steel tanks at a controlled temperature lower than 27°C for 15 to 20 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 ageing in oak barrels

Ageing: 24-30 months in 14 hl French oak casks

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

Serving temperature 18°C – 64.4°F

Alcohol content: 13.5%

Color: brilliant deep ruby red, tending to garnet with aging.

Bouquet: intense, fine and charming, recalling ripen fruit, berries and vanilla.

Flavor: warm and harmonious; elegant noble tannins, dry, complex and with long-lasting finish.

Serving suggestions: T-bone steak, lamb, wild boar and wild game, as well as truffle or mushroom risotto.



Famiglia Losi