



Chianti Classico Querciavalle DOCG

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



Grapes: 90% Sangiovese and 10% Canaiolo

Vineyard: this wine is produced from hand-selected grapes of the historical Querciavalle farm vineyard. This vineyard was also the original “nursery” for reproduction of clones used by the company for the renewal of the oldest autochthonous existing species of Chianti. Situated at 300/350 meters above the sea level, on hilly slopes, and southerly facing, the vineyard favourably supports a regular and optimal ageing of the grapes. The soil is 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° for about 12-18 days, which is the average suitable time for extraction from the skin of colour, polyphenols, tannins and other typical features of Chianti Classico. After alcoholic fermentation, the wine is placed in cement-vitrified tanks for the second fermentation, until the malic acid gets totally exhausted. Only at this moment, the wine will be ready for aging in wood.

Aging: 12-18 months in 53 hl oak casks

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

Bottles produced: 25,000

Annual average production: 190 hl

Serving temperature: 18°

Non - Fermented sugars: (g/l) 1.8

Volatile acidity: 0.47

Alcohol content : 13,5 %

Extract without sugar: (g/l) 31.10

Color intensity: 8.38

Colour: brilliant deep ruby red

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

Flavours: 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