



Chianti Classico Querciavalle Riserva DOCG

Since the year of 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: 90% Sangiovese and 10% Canaiolo

Vineyard: produced from hand-selected grapes of the historical Querciavalle farm vineyard. Situated at 300-350 meters above the sea level, on hilly slopes, and southerly facing, the vineyard favourably supports a regular and optimal aging of the grapes. The soil is a 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° for about 15-20 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 ageing in wood

Ageing: 24-30 months in 53 hl Slavonian oak casks

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

Bottles produced: 15,000

Annual average production: 115 hl

Serving temperature 18°

Non-Fermented sugars (g/l) 1.6

Alcohol content: 13.5 %

Extract Without Sugar: (g/l) 32.30

Volatile acidity: 0.47

Colour intensity: 8.38

Colour: brilliant deep ruby red, tending to garnet with aging

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

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

Serving Suggestions: T-bone steak, lamb, wild boar and wild game.

Famiglia Losi