

# LA QUERCE SECONDA

## CHIANTI CLASSICO

Tuscany , Italy



<b>Millésime</b>	2014
<b>Appellation</b>	Chianti Classico
<b>Sols</b>	Galestro with subsoil of marl and limestone
<b>Altitude Des Vignes</b>	350 meters above sea level
<b>Orientation</b>	South
<b>Cépages</b>	100% Sangiovese
<b>Viticulture</b>	Organic
<b>Palissage</b>	Tuscan arched cane + Single spurred cordon
<b>Pi/Hect</b>	4 400 pi/ha
<b>HI/Hect</b>	50 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	Controlled temperature fermentation on natural yeasts
<b>Levures</b>	Indigenous
<b>Élevage</b>	1 year in 1 000L neutral oak barrels
<b>Volume D'alcool</b>	14 % alc./vol.
<b>Sulfites</b>	46 mg/l
<b>Sucre Résiduel</b>	< 1.5 g/l
<b>Acidité Totale</b>	5.8 g/l
<b>Color</b>	Ruby
<b>Dégustation</b>	Well balanced fruit, soft tannins and a light oak finish.
<b>Temperature Of Service</b>	18°C