

LA QUERCE SECONDA

CHIANTI CLASSICO

Tuscany , Italy



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

BOIRES
