



LA QUERCE

MONTECUCCO SANGIOVESE DOCG

La Querce, our medium level wine, is produced with Sangiovese grapes, blended in stainless steel vessels and aged in French oak barriques. A terroir wine enriched by woody notes. La Querce is an evolution of our style, respectful of the terroir but also in line with the market demand.

Grape blend: Sangiovese 100%

Age of the vineyards: vines planted between 2001 and 2002

Type of soil: clay and limestone marl soil

Exposure and altitude: north/west - 1313 feet asl (400 meters slm)

Training system: spurred cordon

Plantation density: 6000 vines/ha

Harvest: the grapes are harvested and sorted by hand.

Average Yield: 5000 kg/ha

Vinification: fermentation in stainless steel vessels at a controlled temperature between 22 and 24° C. with multiple daily pump-over processes. Maceration time: from 18 to 21 days with chemical and sensory analysis throughout the whole period.

Aging: 30 months in large barrels and tonneaux

Characteristics: an intense ruby red wine with shades of purple. Its aroma is characterized by notes of red fruit and flowers pleasantly blended with woody notes that are perfectly brought together in the bouquet. Thick and smooth tannins make La Querce a pleasant and unforgettable wine.

Alcohol by volume: 14,5%

Food pairings: a wine which goes extremely well with many traditional Tuscan dishes: pasta with red meat and game sauces, roasted and stewed meat, matured cheese.

Serving suggestions: Medium balloon glasses, serving temperature 16° to 18° C., decanting is recommended.

