



# LA QUERCE

La Querce estate is located on the Chianti Florence hill that faces Impruneta at the heart of the Chianti Colli Fiorentini. In its 42 hectares of extension we grow vineyards and olive trees. It's cultivated according to both tradition and innovation, limiting chemical interventions in order to reach the balance between soil and plants. As a result we obtain high quality products. The soil in our Chianti hills tend to be clayey, this allows to always having a water reserve at our disposal that plants can use in harsh moments. Most fields face south in a wide valley; this helps to obtain sun exposure and light breeze during the harvest.

The 8 hectares of vineyards have all been planted both with traditional grapes of this area Sangiovese, Canaiolo and Colorino, and with grapes Merlot.

12 hectares of our land is covered by olive trees (about 2600 plants) all cultivated according to tradition. Most of the olive trees are more than 100 years old. In 1990, it was planted an olive grove facing south of about 500 plants. The different varieties are: Frantoio, Moraiolo, Leccino, Pendolino, Madonna dell'Impruneta and other varieties in small quantities.

Since 2019 La Querce Estate is certified Organic Winery, soil and plants.





#### “BELROSSO” CANAILO TOSCANA IGT

GRAPES: Canaiolo 100%  
 TYPE: Toscana i.g.t. Canaiolo  
 PRODUCTION ZONE: Florence hills of Impruneta.  
 WINEYARD AREA: 0,7 hectares  
 AVERAGE HEIGHT: 250 s.l.m..  
 EXPOSITION AND SLOPE: South, 25-30 %  
 PLANTING YEAR: 2010 and 2003  
 WINE YIELD/HECTARE: 48 HI.  
 WINEMAKING: Harvesting: manual with crates, grapes are softly pressed. Fermentation of 12 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks for 6 months, after bottling it's remain 3 months in cellar.  
 PRODUCT QUANTITY: 3.200 bottles of l. 0,750  
 TASTE: ruby red color, its very intense fruity to the nose, the taste is fresh, much fruit almost crunchy.  
 ALCOHOL: 13%



#### “SORRETTOLE” CHIANTI D.O.C.G.

PLANTING YEAR: 1999, 2003 and 2010  
 GRAPES: Sangiovese 80 %, Colorino 10 % and Merlot 10 %  
 WINEMAKING: Harvesting: from 16th to 18th September, manual with small boxes, grapes are softly pressed. Fermentation of about 10 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks  
 REFINING: in bottles of at least 2 months  
 PRODUCT QUANTITY: 15.200 bottles of l. 0,750  
 TASTE: ruby red color, pleasantly fruity and with cherry notes to the nose, while fresh and long lasting in mouth.  
 ALCOHOL: 13,50% vol.



#### “LA TORRETTA” CHIANTI COLLI FIORENTINI D.O.C.G.

PLANTING YEAR: 1999 and 2003  
 GRAPES: Sangiovese 90 %, Canaiolo 5 %, Merlot 5 %  
 WINEMAKING: Harvesting: August 29 for Merlot, Spetember 10 for Canaiolo and September 18 for Sangiovese, manual with small boxes, grapes are softly pressed. Fermentation of about 14 days, with periodical pumping over for a better color and softer tannins extraction. Maturation in wooden French barriques for 16 months. Refining in bottle for at least 3 months  
 PRODUCT QUANTITY: 8.000 bottles of l. 0,750  
 TASTE: Deep ruby red with purple reflexes, it's rich in aromas of mature fruit. On the palate, the is well-balanced, elegant with a good structure.  
 ALCOHOL: 14% vol.



#### LA QUERCE TOSCANA I.G.T.

GRAPES: Sangiovese 90 % , Colorino 10 %  
 WINEMAKING: Harvesting: in 2011 September 26 after two different selection, manual with boxes, the grapes are softly pressed. The grapes were macerated in stainless steel tanks for about 18 days, with a periodic pumping over for a better color and softer tannins extraction, during which the wine completed its alcoholic fermentation. The malolactic fermentation was completed into tanks. Maturation in new wooden French barriques for 18 months. Refining in bottle for at least 9 months  
 PRODUCT QUANTITY: 5.200 bottles of l. 0,750  
 TASTE: Intense ruby red colour; bouquet is wide and strong with a red fruits and chocolate note. In the mouth, its complex structure, with soft tannin and of a long and persisting taste  
 ALCOHOL: 14% Vol.



#### “M” ROSSO IGT TOSCANA

PLANTING YEAR: 2003  
 GRAPES: Merlot 100 %  
 HARVEST: in September, hand-harvest, the grape was crushed in a soft way.  
 VINIFICATION: the grapes were macerated in stainless steel tanks for about 16 days, with a periodic remounting for a better extraction of color and soft tannin, during which the wine completed its alcoholic fermentation.  
 MATURATION: 24 months in new barriques of French wood, medium toasting.  
 REFINING: In bottles of at least 12 months.  
 PRODUCT QUANTITY: 1.140 bottles of l. 0,750  
 TASTE: Intense ruby red color; in the nose it is well marked with a forest fruit some raspberry, blackbarry. In the mouth, it is very full but elegant with soft tannins and of a long and persisting taste.  
 ALCOHOL: 14.50% Vol.