



# Querciabella

## Chianti Classico Riserva 2019

Tuscany, Italy

### OVERVIEW

Querciabella Chianti Classico Riserva is the perfect blend of the estate's best parcels of Sangiovese from vineyards in Greve, Radda and Gaiole in Chianti. Through meticulous site selection and a rigorous micro-vinification regime, winemaker Manfred Ing is keen to explore and exalt their minute details to bring our varietal expression of Sangiovese to a superior level.

A new take on a past tradition, which culminated with the 1999 vintage, Querciabella's Chianti Classico Riserva returned to the Querciabella range with limited bottlings of the 2011 vintage.

### WINEMAKING

The Riserva, a blend of exceptional lots of grapes from the communes of Greve, Radda and Gaiole, is one of the fruits of an unprecedented effort led by Querciabella to identify the finest sub-zones for the cultivation of Sangiovese across the region.

The grapes are picked by hand using 9kg crates. Élevage is carried out in 225-liter French oak barrels and 500-liter tonneaux for 14-16 months, of which 20% are new. No animal products or byproducts are used in the production of this wine, making it suitable for vegans and vegetarians.

**VARIETALS:**  
Sangiovese (100%)

**WINE ALCOHOL:** 14.5%

**AGING:**  
14-16 months in fine to extra fine-grained French oak barrels and tonneaux of which 20% new

**VITICULTURE:**  
Organic  
Plant-based biodynamics

**95+**  
POINTS  
JEB DUNNUCK

Readers looking for a serious, yet polished style will love the 2019 Chianti Classico Riserva. Dark layers of menthol, licorice, black cherry, and incense intertwine and unfold in the glass. Full and generous with red and black fruit, it has a remarkable weightlessness while simultaneously delivering beautiful concentration. With ripe tannins, notes of blood orange zest, red plum, and salty earth, and a refreshing snap of acidity on the finish, it is approachable in its youth and will continue to improve over the coming 10-15 years. This is an outstanding wine to snap up.

**95**  
POINTS  
JAMES SUCKLING.COM

A fragrant and vivid red with sour cherries, lemons, cloves, cracked pepper and dried flowers on the nose. Medium-bodied with silky tannins and bright acidity. Juicy and delicious with plenty of energy. From organically grown grapes. Vegan. Drink or hold.

**94**  
POINTS  
Wine Spectator

Supple and intense, this red is saturated with black cherry, blackberry, floral, wild herb and mineral aromas and flavors. As this plays out on the long finish, the solid structure is well-covered by flesh. Offers fine harmony and expression. Best from 2024 through 2040.

**93+**  
POINTS  
VIEW FROM THE CELLAR

The 2019 Chianti Classico "Riserva" from Querciabella is a simply outstanding young wine. The Riserva bottling is made from a vineyard selection across the prime parcels the winery owns in the townships of Greve, Radda and Gaiole, with all of these parcels in the highest altitudes in the villages. The wine is raised in twenty percent new oak for fourteen to sixteen months prior to bottling and the 2019 version comes in at fourteen percent octane. It offers up a beautifully complex bouquet of red and black cherries, cigar smoke, black tea, lavender, fresh oregano, a touch of smoked meats, lovely minerality and cedar. On the palate the wine is deep, full-bodied, complex and nicely structured, with superb depth at the core, lovely soil undertow, fine-grained tannins and 31 excellent balance on the long, focused and extremely promising finish. This needs some time in the cellar to blossom, but it is going to be outstanding wine once it starts to emerge. 2029-2075.

**93**  
POINTS  
Wine & Spirits

This buoyant wine opens with fresh floral scents that lead into crunchy berry and cherry flavors. Lively acidity drives the flavors as the wine picks up notes of graphite and subtle hints of spice. The flavors remain tautly woven and energetic over several days, indicating good aging potential.

**93**  
POINTS  
Robert Parker

The organic Querciabella 2019 Chianti Classico Riserva Querciabella shows richly concentrated fruit with blackberry and cherry layered with light spice and mineral. This wine represents a selection of fruit from Greve, Radda and Gaiole in Chianti, and each parcel is vinified separately before the final blend is made. Production is 19,000 bottles.