



CHIANTI CLASSICO 2018

Tuscany, Italy

Querciabella's Chianti Classico represents the pinnacle of high-altitude, perfectly exposed Sangiovese fruit. A balancing act of crisp, inviting acidity, pure varietal fruit flavor and character deriving from sourcing the grapes from top sites in three of the the denomination's best sub-zones. A wine and food lovers' delight.

WINEMAKING

Grapes are carefully selected in the vineyards, and harvested by hand into 9kg crates. They are destemmed, never crushed, then conveyed into temperature-controlled stainless steel vats, where alcoholic fermentation and maceration take place. Maceration lasts about 12 days. After completing full malolactic fermentation, the wine is transferred into barriques and tonneaux.

The wine is regularly racked and tasted during the entire maturation period, which may last up to 14 months. At the end of the *élevage*, the best lots are selected through extensive tasting and assembled to create the final blend. After bottling, the wine rests for at least three months before release.

No animal products or byproducts are used in the production of this wine, making it suitable for vegans and vegetarians.

HARVEST NOTES

Already labelled by many as "classic", 2018 is for sure one of the most harmonious vintages of the last decade due to regular weather patterns and a prolonged ripening season that lasted well into perfect Autumn days. From the onset of budburst, the growth season proceeded smoothly until picking. The near-perfect conditions at harvest and our great timing and precision in picking brought to the cellar grapes of exceptional quality. Harvest dates: September 6–October 10.

93
POINTS
vinous

The 2018 Chianti Classico is classy, polished and exceptionally beautiful. Like so many wines in 2018, the Chianti Classico is aromatic and gracious in feel, more finesse than power. Silky tannins wrap around a core of bright Sangiovese fruit. From start to finish, the 2018 is all class.

92
POINTS
WineSpirits

This wine combines fruit from high-elevation vineyards on three soil types (predominantly sandstone, galestro and limestone) to give flavors of pure red cherry laced with soft notes of tobacco and herbs. Scents of pink petals add lift, and the wine stays integrated through a fresh, vibrant finish.

91
POINTS
Decanter

Sweet wood nuances lead with cinnamon, clove and a touch of vanilla eventually ceding to wild cherry and wet soil. On the palate, forest berries are laced with chocolate. The fruit is concentrated and plush with ripe, powdery tannins giving effortless support. This is its usual sophisticated and polished self, with lots of juiciness. Yields are a low 30 hL/ha and ageing is in a combination of French oak tonneaux and barriques, 10% new. Give this another year for the wood to integrate.

90
POINTS
WineSpectator

This red shows some depth to the black cherry, black currant, iron and tobacco aromas and flavors. There is a hint of tar, and the firm structure is well-integrated. Drink now through 2032.

VARIETALS
100% Sangiovese

ALCOHOL
14.5%

NEW OAK
10%