

QUERCIA AL POGGIO

Barberino Tavarnelle, Chianti Classico, Toscana, Italy



ABOUT THE PRODUCER

Perched approximately 400 meters above sea level in Monsanto, within the municipality of Barberino Val d'Elsa, lies Quercia al Poggio. Owned by the Rossi family, this expansive 100-hectare estate is a sanctuary for organic viticulture and olive cultivation, nestled amidst pristine woodland. At its heart, a quaint nineteenth-century farming settlement once hosted Vallombrosan monks from nearby Badia a Passignano. In 1997, Michela and Vittorio revitalized the winery, meticulously replanting fifteen hectares of vineyards and modernizing cellar operations. Their thoughtful approach included integrating mid-sized oak vessels to enhance the essence of Sangiovese and other local grape varieties.

Read more – www.querzialpoggio.com/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Certified organic, with biodynamic principles

TOTAL AREA UNDER VINE

15 hectares

LOCATION OF VINEYARDS

Monsanto, within the municipality of Barberino Tavarnelle, Chianti Classico

SOIL DETAILS

Limestone and clay soil with sections of schist and calcareous-clay galestro

GRAPES

Sangiovese, Malvasia Nera del Chianti, Cilieggiolo, Canaiolo and Colorino



IN THE CELLAR

WINEMAKER

Winemaking, enology and cellar team – Vittorio Rossi, Maurizio Castelli, Luca Felicioni and then Niccolò Chiari

YEAST UTILIZED

Pied de cuve with indigenous yeast

FILTRATION STABILIZATION

No filtration, natural stabilization

FERMENTATION & AGING VESSELS

Fermentation in concrete, aging in tonneaux and large oak cask



ADDITIONAL NOTES

WINEMAKING STYLE

"All of our hard work, carried out with love, dedication and passion, comes to fruition when we open our barrels of wine and reach the end of a fascinating process that perfectly encapsulates our way of life."

WINES PRODUCED

Chianti Classico Quercia al Poggio, Chianti Classico Riserva Quercia al Poggio, Chianti Classico Gran Selezione "Vigna Le Cataste"

TOTAL PRODUCTION

45,000

