

Quercia al Poggio

Chianti Classico Gran Selezione “Vigna Le Cataste”

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.

The hillside vineyards offer breathtaking views, with half facing north towards Barberino Val d'Elsa and the other half towards Castellina in the south. With a diverse soil composition and strategic geological positioning, optimal sunlight and humidity levels are ensured. Moreover, the surrounding woodland fosters a favorable microclimate, ideal for cultivating premium grape varieties on this esteemed estate.



Winery Location: Barberino Tavarnelle, Chianti Classico

Name of Wine: Vigna Le Cataste is the name of the vineyard

Grape(s): 95% Sangiovese, 5% Malvasia Nera del Chianti

Designation: Chianti Classico Gran Selezione DOCG

Vineyard Sources: This wine is sourced from the oldest vineyard Vigna Le Cataste, at the top of the hill

Vineyard Size: 3 hectares, 400m above sea level

Age of Vines: Average age of vines is 45 years

Soil: Limestone, clay, schist, calcareous-clay galestro, and sandstone

Skin Maceration Time: 30 days

Fermentation & Aging:

Temperature controlled fermentation in cement for 10-15 days followed by aging for 30-36 months in 25HL French oak barrels (3 year old wood)

Annual Production: 3,000

Additional Technical Information:

Sulfites <90 mg/l

Filtration agents? None

Stabilization agents? Natural

Yeast utilized - Pied de cuvee with indigenous yeast

Organic/Biodynamic? Organic but not certified



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QUERCIA AL POGGIO



Winery Location: Barberino Tavarnelle, Chianti Classico

Name of Wine: Chianti Classico is the name for the area

Grape(s): 80% Sangiovese, 20% Cilieggiolo, Canaiolo & Colorino

Designation: Chianti Classico DOCG

Vineyard Sources: This wine is sourced from family vines located in and around Monsanto-Barberino Tarvanelle

Vineyard Size: 15 hectares, 350-400m above sea level

Age of Vines: Average age of vines is 25 years

Soil: Limestone, clay, schist, calcareous-clay galestro, and sandstone

Skin Maceration Time: 20-25 days

Fermentation & Aging:

Temperature controlled fermentation in cement for 10-15 days followed by aging for 12-18 months in 25HL French oak barrels and 5HL tonneaux (3-5 year old wood).

Annual Production: 35,000

Additional Technical Information:

Sulfites <90 mg/l

Filtration agents? None

Stabilization agents? Natural

Yeast utilized - Pied de cuvee with indigenous yeast

Organic/Biodynamic? Organic but not certified



Quercia al Poggio

Chianti Classico "Riserva"

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.

The hillside vineyards offer breathtaking views, with half facing north towards Barberino Val d'Elsa and the other half towards Castellina in the south. With a diverse soil composition and strategic geological positioning, optimal sunlight and humidity levels are ensured. Moreover, the surrounding woodland fosters a favorable microclimate, ideal for cultivating premium grape varieties on this esteemed estate.



Winery Location: Barberino Tavarnelle, Chianti Classico

Name of Wine: Chianti Classico is the name for the area

Grape(s): 100% Sangiovese

Designation: Chianti Classico Riserva DOCG

Vineyard Sources: This wine is sourced from family vines located in and around Monsanto-Barberino Tarvanelle

Vineyard Size: 15 hectares, 350-400m above sea level

Age of Vines: Average age of vines is 25 years

Soil: Limestone, clay, schist, calcareous-clay galestro, and sandstone

Skin Maceration Time: 25 days

Fermentation & Aging:

Temperature controlled fermentation in cement for 10-15 days followed by aging for 18-24 months in 25HL French oak barrels and 5HL tonneaux (3-5 year old wood).

Annual Production: 5,000

Additional Technical Information:

Sulfites <90 mg/l

Filtration agents? None

Stabilization agents? Natural

Yeast utilized - Pied de cuvee with indigenous yeast

Organic/Biodynamic? Organic but not certified

