

Querciavalle

Vinsanto



The Azienda “Querciavalle”, a family of Chianti makers since 1870, produce the Chianti Classico and also the Riserva, the Rosso of the Colli della Toscana Centrale denomination “Armonia”, the beautiful Vin Santo dessert wine, and the “Millenium” Chianti Classico Riserva. In fact when these estates were denominated “Querciavalle” they took the actual name of the product which has been chosen by a commission of experts in the region as the “Vino Chianti Classico of the League of Chianti”. Today, Paolo and Pietro Losi and Pietro’s son Riccardo and daughter Valeria continue the work of their ancestors with passion and love, and have taken the wine to a truly optimum level. The complete process of the vinification of this wine has many phases which continues today, based

on the most genuine traditional Tuscan Governo style. Querciavalle is a Governo style Chianti Classico in its purest form. In this type of winemaking a small amount of unfermented must from dried grapes is added to the new wine, causing a slight secondary fermentation that is said to add freshness. All the Losi-Querciavalle products are produced with the maximum winemaking integrity that has been a well established tradition in the Losi family for more than 100 years, without compromise, and solely on wines of ultimate quality and authenticity shown in the history of century old experience. This is a beautiful dessert wine that is a treat to serve with an array of desserts. A wonderful way to end a meal.

Production Area:	Castelnuovo Berardenga, Siena, Tuscany
Grape Varietal:	50 % Chianti Malvasia and 50 % Toscano Trebbiano
Vineyard Name:	Fontino and Campo Novo
Vineyard Characteristics:	0.5 hectares of vineyards at 300-350 meters above sea level with south-southwest exposure to the sun. The soil has a complex stone composition, with an important presence of marl and alberese stones.
Form of Planting:	Cordone Speronato with 5,000 vines per hectare
Harvest and Vinification:	Entire bunches of meticulously selected grapes are hand harvested at the end of September and hung to dry until the end of January in order to naturally wither the grapes, thereby increasing the natural sugar and alcohol content of the fruit. They are then pressed and the “must” obtained after this pressing is aged in small oak kegs for at least five years.
Sensory Characteristics:	Vinsanto is an intense straw yellow with golden reflections, a subtle, yet vivacious aroma with hints of bitter almond. The taste is elegant and smooth, fruity and sweet.
Analytical Data:	Alcohol: 15% Residual Sugar g/l: 15 Total Acidity g/l: 7.10

Number of Cases Produced: 200 (500 x 6) per year

Querciavalle

Chianti Classico DOCG



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Production Area:	Castelnuova Berardenga, Siena, Tuscany
Grape Varietal:	90% Sangiovese and 10% Canaiolo Toscano
Vineyard Name:	Leccino
Vineyard Characteristics:	5 hectares of vineyards with sandstone soil at 300-350 meters above sea level with southern exposure to the sun.
Form of Planting:	Cordone Speronato with 4,000 vines per hectare
Harvest and Vinification:	The grapes are hand harvested in the middle of September then fermented in stainless steel at a temperature that never exceeds 27°C for 12-18 days, the time needed to extract from the skin the necessary balance between color, polyphenols, and tannin. The wine is then placed in glass-lined cement tanks for the second fermentation. It ages for 2 years in oak casks and a further 3-6 months in the bottle.
Sensory Characteristics:	This is an intense intriguingly rich Chianti Classico, has a deep ruby red color and an ethereal bouquet of earth, berries, and a distant aroma of wild violets
Analytical Data:	Alcohol: 13% Residual Sugar g/l: 1.8 Total Acidity g/l: 0.47
Number of Cases Produced:	4200 per year

Querciavalle

Chianti Classico Riserva DOCG



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Production Area: Castelnuovo Berardenga, Siena, Tuscany

Grape Varietal: 90% Sangiovese and 10% Canaiolo Toscano

Vineyard Name: Vigna del Pino

Vineyard Characteristics: 3 hectares of vineyards with sandstone soil at 300-350 meters above sea level with southern exposure to the sun.

Form of Planting: Cordone Speronato with 5,000 vines per hectare

Harvest and Vinification: The grapes are hand harvested in the middle of September and fermented in stainless steel at a temperature that never exceeds 27°C for 15-20 days, the necessary time to extract from the skin the right balance between color, polyphenols, and tannin. The wine is then placed in glass-lined cement tanks for a second fermentation and aged in Slavonic oak barrels for a period between 24-28 months. It is then bottled and gets a further 6-12 months aging.

Sensory Characteristics: The wine gets lighter in color as it bottle-ages, going from a deep ruby red to a pomegranate color. It has a dry, vigorous and intense taste with fruit and vanilla nuances.

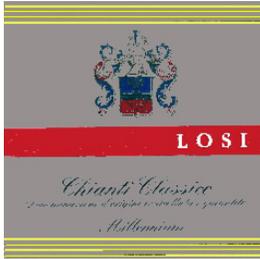
Analytical Data: Alcohol: 13.3%
Residual Sugar g/l: 1.6
Total Acidity g/l: 0.41

Number of Cases Produced: 1700 per year

Querciavalle

Millennium

Chianti Classico Riserva DOCG



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truly optimum level. The complete process of the vinification of this wine has many phases which continues today, based on the most genuine traditional Tuscan Governo style. Querciavalle is a Governo style Chianti Classico in its purest form. In this type of winemaking a small amount of unfermented must from dried grapes is added to the new wine, causing a slight secondary fermentation that is said to add freshness. All the Losi-Querciavalle products are produced with the maximum winemaking integrity that has been a well established tradition in the Losi family for more than 100 years, without compromise, and solely on wines of ultimate quality and authenticity shown in the history of century old experience. This beautiful Millennium Riserva is a grand wine made to serve with grand meals.

Production Area:	Castelnuova Berardenga Siena, Tuscany
Grape Varietal:	90% Sangiovese, 5% Canaiolo 5% Malvasia Nera
Vineyard Name:	Poggetto
Vineyard Characteristics:	2 hectares of vineyards with sandstone soil at 300 meters above sea level with southwest exposure to the sun.
Form of Planting:	Cordone Speronato with 5,000 vines per hectare
Harvest and Vinification:	A precise selection of grapes are hand harvested at the end of September, choosing only the best grapes to obtain this Riserva. The grapes ferment in stainless steel vats under a controlled temperature that never exceeds 27°C. The fermentation lasts 15-20 days on the skins, in order to extract more color, flavors, tannins, etc. After the “racking off”, the juice goes into glass-lined cement tanks for a second fermentation in order to make sure the malolactic acid is totally depleted. The wine is then transferred into small Slavonic oak casks for a period of 3-4 years. After which it rests in the bottle for a further 12-18 months for the final refinement before its release.
Sensory Characteristics:	Millennium Riserva is a beautiful wine that has an intense ruby red color that tends to granite with age. It is a big, full-bodied wine that has an elegantly deep fruit taste with notes of vanilla, balanced tannins, and a long finish.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 1.6 Total Acidity g/l: 0.40

Number of Cases Produced: 650 per year

Querciavalle

Armonia



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Production Area:	Castelnuova Berardenga, Siena, Tuscany
Grape Varietal:	100% Sangiovese
Vineyard Name:	Sodo Tondo
Vineyard Characteristics:	1 hectare of 40 year old vines at 300-350 meters above sea level with exposure to the sun. The soil has a mixed composition, argillo (clayey) and sand, with marl (a mixture of clay, sand and limestone) and albarese stones.
Form of Planting:	Cordone Speronato and Guyot with 5,000 vines per hectare
Harvest and Vinification:	A very precise selection of grapes are hand harvested at the end of September. The cycle of vinification of these grapes gets stopped to prolong the period of contact with the skins and must (20-25 days). Then, after separating the wine from the lees (dregs), the period of initiating maturation begins, first for 10-12 months in French Barrique and then in Slavonic Oak barrels. After the wood maturation, the wine is then bottled and left for 6-12 months to rest for further refinement.
Sensory Characteristics:	The color is a deep ruby red with very refined purplish reflections. The aroma is intense with a hint of vanilla and spice, a full, smooth flavor and elegant structure.
Analytical Data:	Alcohol: 13.3% Residual Sugar g/l: 1.5 Total Acidity g/l: 0.40
Number of Cases Produced:	2,500 x 6 per year