

## 2016 Chianti Classico Organic

### Querciabella, Tuscany, Italy

#### Product details

<b>Vintage:</b>	2016	<b>Drinking:</b>	
<b>Producer:</b>	Querciabella	<b>Alcohol:</b>	
<b>Region:</b>	Tuscany	<b>Variety:</b>	
<b>Country:</b>	Italy		

#### Tasting notes

The 2016 Chianti Classico is an explosion of floral-infused aromatics and red-toned fruit, all in the super-classic mid-weight style that is such a signature of the Querciabella house style today. Rose petal, lavender, mint and sweet raspberry fruit are pushed to the forefront. This is the first vintage in which more than half of the wine was aged in larger format oak ranging from tonneau to cask. Vineyards in Gaiole and Greve form the core of the blend, with a touch of fruit from Radda. The 2016 has enough freshness to drink well for another decade plus, but I would give it a few years in bottle for the bright acids to integrate a bit further. There are a number of pricier wines in Querciabella's range, but I am not sure any of them can match the Chianti Classico for pure pleasure. What a lovely wine it is. **92+ points, Antonio Galloni, Vinous**

#### About the producer

The name Querciabella is entirely appropriate to this estate in Chianti, which is surrounded by a sheltering forest of magnificent trees. Sebastiano Castiglioni is at the helm of one of the most innovative wineries in Italy, spearheading vegan and biodynamic practices in his two estates. Helped by the incredibly talented South African winemaker Manfred Ing, Querciabella are releasing not only some of the purest expressions of Chianti Classico but also venturing into Super-Tuscan territory with Camartina and Palafreno. Querciabella are also responsible for one of the most acclaimed Italian whites, Batàr, alongside a range of exciting Maremma wines.

