




2017 Chianti Classico Gran Selezione

Querciabella, Tuscany, Italy

Product details

Vintage:	2017	Drinking:	2022 2042
Producer:	Querciabella	Alcohol:	14.50%
Region:	Tuscany	Variety:	
Country:	Italy		

 Organic  Biodynamic  Vegan Friendly

Reviews

"The 2017 Chianti Classico Gran Selezione is a new wine in this range done in a super-classic style that saw 45 days on the skins, with submerged cap fermentation, an approach most often associated with old school Piedmont wines. The purity of the Sangiovese fruit is simply mind-blowing. Fine-grained tannins and an impossibly persistent finish round thins out in style. The new Gran Selezione is one of the most compelling young wines I have ever tasted at Querciabella."

96+ points, Antonio Galloni, Vinous

"Floral aromas and roasted oak. High tannins and high acidity on the palate. Vibrant with long finish. Balanced but needs time." **94 points, Dencater, panel tasting: Michaela Morris, Sara Bachiocchi, Michelle Cherutti-Kowal MW.**

About the producer

The name Querciabella is perfectly fitting for this Chianti estate, surrounded by a sheltering forest of magnificent trees. Twenty-Two-Four marks the 50th vintage for the estate and the beginning of a new era with Mita Castiglioni, eldest daughter of Pepito, taking the reins. Under her leadership, Querciabella continues to be one of Italy's most innovative wineries, pioneering vegan and biodynamic practices. With the expertise of talented South African winemaker Manfred Ing, Querciabella consistently produces some of the purest expressions of Chianti Classico as well as Super-Tuscans with their acclaimed wines Camartina, Palafreno and one of Italy's most celebrated white wines, Batàr, alongside a range of exciting wines from the Maremma region.

