

THE SOURCE
QUERCIA AL POGGIO
TUSCANY



2021 CHIANTI CLASSICO DOCG

PRODUCER OVERVIEW

In 1997, Vittorio Rossi and his wife Michela began restoring their family estate, Quercia al Poggio, a 100+ ha polycultural woodland in Barberino Val d'Elsa between Florence and Siena. They practice precision organic and biodynamic farming and a light hand in the cellar with minimal new oak and minimal intervention from Sangiovese vines grown on clay-rich limestone with bands of galestro, yielding Chianti Classico wines that balance clay-born roundness with limestone/galestro detail and lift.

VINEYARD DETAILS

Located inside a 100-ha woodland nature reserve in Barberino Val d'Elsa, Quercia al Poggio's 15 ha of vines are planted on mild-sloping limestone, galestro, and loamy clay soils on a hillside ridge in Barberino Tavarnelle at 315–350 meters, with many south-facing expositions. The Chianti Classico is a blend of 80% Sangiovese and 20% Ciliegiolo, Canaiolo, Malvasia Nera, and Colorino.

CELLAR NOTES

Naturally fermented in concrete after destemming, and then aged in 500-liter old French oak barrels for 24 months before bottling without fining or filtration.

