



LA QUERCE SECONDA Chianti Classico Riserva

REGION/ ORIGIN	Tuscany / Chianti Classico Riserva DOCG	WINEMAKER	Niccolò Bernabei
VINTAGE	2012	WINERY ESTABLISHED	1995
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate fruit
ALCOHOL	14%	AGE OF VINEYARD(S)	5, 20, & 45 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Galestro (marl & limestone)
AGING	12 months	VINEYARD(S) ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	French oak 10yr (500L & 2000L)	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	3,300 bottles
TOTAL SULFUR RS	69 mg/l 0 g/l		

*Niccolò's mother was the first to plant the family property with vineyards
and was the first female winemaker in the Chianti Classico DOCG*

La Querce Seconda is a small, organic Chianti Classico family estate that is located between San Casciano Val di Pesa and Montespertoli in the northern part of the DOCG region. Niccolò Bernabei is the second generation of his winemaking family, and in 1995, he and Linda Sandkvist took the project to a more serious level. Their property stretches for about 45 hectares, covering untouched forests, olive orchards, a lovely agriturismo, and of course, naturally farmed vineyards. Completely devoted to only using Sangiovese in their Chianti, the duo exerts continual efforts into the earth (a clay and sand mixture accompanied by large rocks), in order to make sure the vines express the terroir of the area to the best of their abilities. With only naturally occurring yeasts, extremely low sulfur practices, and very old and large oak use; the expression they can achieve from their beautifully cared for vines is extraordinary.

*La Querce Seconda = The Second Oak
The furthest north winery in the Classico zone, only 9 kilometers south of Firenze*

The 2012 *Chianti Classico Riserva* comes from *La Querce Seconda's* pristine organic fruit, which grows on southern facing hills of galestro soils made of loose marl and limestone. Hand harvested at about 2.25 tons per hectare, the wine is left to ferment naturally in stainless steel before it is moved to 10-year-old, 2000-liter French oak tonneau. The resulting wine is stunning, with classic structure and flavor showcasing Tuscany's most important varietal: Sangiovese. A mature bouquet of ripe fruits, cherry, pomegranate, and violet shoot from the glass with an enticing elegance that foreshadows what is to come. A myriad of wild berries, raspberries, currant, spice, and slight toasted notes come out on the palate and combine with a balanced tannic grip and clean acidity. A silky finish that goes on and on, showcasing the elegance that was alluded to from the aroma. This is a wine to continue to age, but also to enjoy around an Italian feast of rich meats, cooked tomatoes, and artisan cheeses.