LA QUERCE SECONDA
Chianti Classico

REGION/ ORIGIN	Tuscany Toscana I.G.T.	WINEMAKER	Niccolò Bernabei
VINTAGE	2020	WINERY ESTABLISHED	1995
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate fruit
ALCOHOL	14.1%	AGE OF VINEYARD(S)	6, 21, & 46 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Galestro (marl & limestone)
AGING	12 months	ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	French oak 10yr (500L & 2000L)	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	6,800 bottles
TOTAL SULFUR RS	40 mg/l .5 g/l		

Niccoló'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. Niccolo 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 agritourismo, 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 2020 Chianti Classico comes from La Querce Seconda's pristine organic fruit that grows on galestro soils of loose marl and limestone. Hand harvested at about 2.5 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. Very low amounts of sulfites are used, retaining the pristine quality of the estate's 100% Sangiovese grapes in their wine. This classic Chianti results in incredible depth of flavor, structure, and class, with a beautifully harmonious aroma; complex with notes of red fruit, currant, plum, spice, light balsamic, and eucalyptus. The palate reconfirms these characters along with a remarkable structure of integrated tannins, acidity, and a long, well-balanced finish. Enjoy this wine with rustic Tuscan fare, game, firm Pecorino, or tomato-based dishes.