

La Querce Seconda Chianti Classico Riserva

(DOCG Chianti Classico Riserva)

100% Sangiovese



A wine from pristine organic fruit, the Chianti Classico Riserva grows on southern facing hills of clay soils with layers of chalk, marl, and sand. Hand harvested, the wine ferments 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. A mature bouquet of ripe fruits, cherry, pomegranate, and violets, with a palate of wild berries, raspberries, currant, spice, and slight toasted notes, balanced tannic grip and clean acidity. A silky finish that goes on and on, showcasing the elegance that was alluded to from the

Bon Vivant

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