



LA QUERCE SECONDA

Chianti Classico Gran Selezione



REGION/ ORIGIN	Tuscany Toscana I.G.T.	WINEMAKER	Niccolò Bernabei
VINTAGE	2015	WINERY ESTABLISHED	1995
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate fruit
ALCOHOL	14%	AGE OF VINEYARD(S)	50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Galestro (marl & limestone)
AGING	24 months	ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	French oak Tonneau & Botti Grandi	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	3,000 bottles
TOTAL SULFUR RS	56 mg/l 1 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 2015 Chianti Classico Gran Selezione comes from a small plot of Sangiovese vines that were planted by Niccolò's mother in the early 1970s, just on the south side of the village of Romola. The fruit is carefully selected and undergoes natural fermentation in stainless steel tank before being gently pressed, and then moved to aged tonneau and a very large barrel known as a 'botti grandi' for 24 months. After this aging, the wine was bottled un-fined and unfiltered, and is a true, rustic, and remarkable example of what Chianti can be. Dark cherry, brambly blackberry, cedar and sandalwood, peach pit, and fresh turned soil shoot forth from the glass, breathing in the oxygen around it deeply so it may fill the void with its stunning aromas. On the palate, the texture is stunning, full of acid and fruit while wrapped with soft and scrumptious tannins that pleasantly fill every corner of the mouth. An assortment of perfectly ripe berries, cacao nib, a combination of dirt and stone, and old-school black licorice dance around the tongue, trading places, making room for other delicious flavors, and all coming together beautifully for a long finish. A stunning Chianti that should be enjoyed and contemplated.