

Technical Information

Wine Name: Chianti – Castello di Querceto

Varietal: 100% Sangiovese

Region: Tuscany, Italy

Style: Italian Chianti

Alcohol Content: 12.5%

Vinification: Fermented for ~10 days at 28°C; Aged in stainless steel tanks

Natural Wine: No



Tasting Profile

Body: Medium

Acidity: Medium-High

Intensity: Medium

Sweetness: Dry

Tannin: Medium

Tasting Notes

Ruby-colored with floral aromas. Dry and mildly acidic. Flavors of cherry, raspberry, and red fruits, with subtle earthy and smoky notes. Well-balanced and food-friendly.

Food Pairings

Cheeses: Aged Pecorino

Meats: Prosciutto, Baked Lamb, Grilled Steak

Dishes: Red sauce pasta (e.g. Bolognese), cured meats, hearty Italian fare

Poultry/Veal/Beef: Versatile match for roasted or grilled preparations