

## OUR HISTORY

Querceto di Castellina is an organic winery and agriturismo and everything we do comes from a love of the land, a passion for wine and desire to provide our guests with a taste of the Tuscan lifestyle.

It was the love of the land and of an old estate nestled within the rolling hills of the Chianti Classico that led my grandfather Guido, originally from Florence, to acquire Querceto back in 1944. The estate became a retreat for him, a place where he was able to find refuge from the busy city life.

My mother and father, Laura and Giorgio, took over the estate in the 1980's and converted the property from a vacation residence to a working farm with olive groves and of course wine.

However, it wasn't until I started working at the estate in the late 1990s that we bottled the very first vintage under the Querceto di Castellina label. Querceto is now truly a family affair with my brother having recently joined the company.

## OUR PHILOSOPHY

At Querceto, we whole-heartedly believe that great wine is made in the vineyard. This is the reason we restructured our winery based on a study of the characteristics of the grape varieties of our territory to determine those best able to express Querceto's terroir. It's also why we began applying organic techniques back in 2008 for managing our vines and olive groves.

Year after year, we continually strive to produce high quality wines without chemical treatment and without disrupting our natural surroundings.

## THE ESTATE

Located in Querceto, between the Sienese towns of Castellina and Radda in Chianti, our estate extends for more than 125 acres, of which 27,20 are vineyards, 26,20 of which are enrolled in the Chianti Classico DOCG, and about 7 acres are for olive groves.

Our wine production of 55,000 bottles per year, is divided among 4 wines:

- L'aura Chianti Classico docg
- Belvedere Chianti Classico docg Riserva
- Sei Chianti Classico docg Gran Selezione
- Podalirio IGT Toscana Merlot
- Livia IGT Toscana (Viognier & Roussane)

Approximately 800 liters of extra virgin olive oil are produced yearly, by cold pressing the Frantoio, Leccino and Moraiolo olive varieties from our groves.

Since the late 1980s, the estate, due to being granted one of the first agriturismo licenses in the Chianti area, have been able to offer an authentic Tuscan experience to our guests. Our main farm complex has preserved all of the traces of its history and evolution over the centuries. It is a truly unique structure with great architectural interest.

We have nine guest cottages that can accommodate anywhere from 2 to 8 people, plus one room suite for two people. Our cottages are all fully equipped with a kitchenette, bathroom with shower, independent gas heating, fireplace, telephone, Wi-Fi Internet access, TV, and a small private sitting area. During their stay, our guests can enjoy wine-tasting events, family dinners and cooking classes that are dedicated to traditional regional dishes.

In short, Querceto allows our guests to experience the best that Tuscany has to offer.

## THE WINES

L'AURA - Chianti Classico docg (Sangiovese 100%)

This is our premier wine, bottled since the 1998 harvest. Jacopo and Filippo Di Battista dedicated this wine to their mother, Laura. The name is written in the apostrophized manner of Petrarch's "Canzoniere," who called his muse the Lady Laura, a perennial subject of unrequited love, in order to hide her identity and not draw the ire of her jealous husband. The illustration on the label is a drawing made by Jacopo's grandmother in the 1930s of a decorative plate that had an angel holding flowers - which eventually became the company's logo.

BELVEDERE - Chianti Classico Riserva docg (Sangiovese 85% Merlot 15%)

Made since 2006 from a reserve of grapes from the best of the Belvedere vineyard, along the steep ridge that forms the most interesting and suitable portion of the our vineyards. The label, colorful and lively, breaks the cliché of classical labels; "stolen" from an old cigarette package, recalling Jacopo's passion of cars.

SEI - Chianti Classico docg Gran Selezione (Sangiovese 90% Merlot 10%)

The vineyard's flagship wine crafted with a selection of the best Sangiovese and Merlot grapes from our Belvedere vineyard, which covers 6.66 hectares with 6,666 vines per hectare, hence the name.

Sei will be only produced during ideal vintages with optimal conditions to ensure it's a wine of the highest quality and worthy of the Gran Selezione designation; if this is not possible, it will be classified as Riserva.

PODALIRIO - Toscana Merlot IGT (Merlot 100%)

This wine was first produced in 1999 as a blend of Sangiovese and Merlot. Since 2005, it is the only French variety fit for our terroir and able to express its full potential and purity.

"Iphiclydes Podalirio" is the scientific name of a kind of butterfly with pale yellow wings and black stripes that can be found all over the Querceto estate.

LIVIA - Toscana Bianco Viognier & Roussanne IGT (50% Viognier 50% Roussanne)

Livia, our only white wine combines the two white varieties Viognier and Roussanne in equal parts and has been bottled since 2010.

During the harvest, Livia, Fillippo's daughter was born. Jacopo decided to dedicate this wine to her, with a Bordeaux-inspired label that presents the newborn's footprint.

## THE VINES

“A great wine is made in the vineyard” is a phrase used often and one we whole-heartedly believe to be true. As mentioned before, we restructured of our winery due to this belief and hence the choice of keeping the six separate existing parcels planted with vines - the Belvedere, Il Poggio, Campocorto, Campolungo, La Fonte and Livia vineyards. This way, year after year, our selection can start from a single source, taking only the best grapes from each plot to the cellar, and with these, the unique characteristics that the microclimate gives them.

The vineyards cover 2720 acres; 2620 of which are registered in the Chianti Classico DOCG, with a high altitude, between 440 and 500 m above sea level. An ideal growing season together with excellent exposure to a gradual maturation and significant temperature changes, enables our wines to have important acidity that results in longevity, accompanied over the years with powerful and pleasant sensations to the palate.

The soil is medium in texture with limestone marl and rich in minerals. The spacing systems vary from a density between 4.800 and 6.666 plants per hectare. All the vineyards are raised to “cordon”. The varieties present are Sangiovese, covering about 80% of the planted area; Merlot, which forms the other more consistent part; and lastly, Viognier and Roussanne.

Since 2008 Querceto di Castellina has applied organic techniques for managing the vineyards and olive groves, with the aim of protecting and preserving the land’s original health, a choice dictated by the desire to produce wines of high quality without chemical treatment or changing the surrounding environment. From January 2012, we have been certified organic.