

# Querciabella



The New *Riserva* | PRESS KIT

# Querciabella

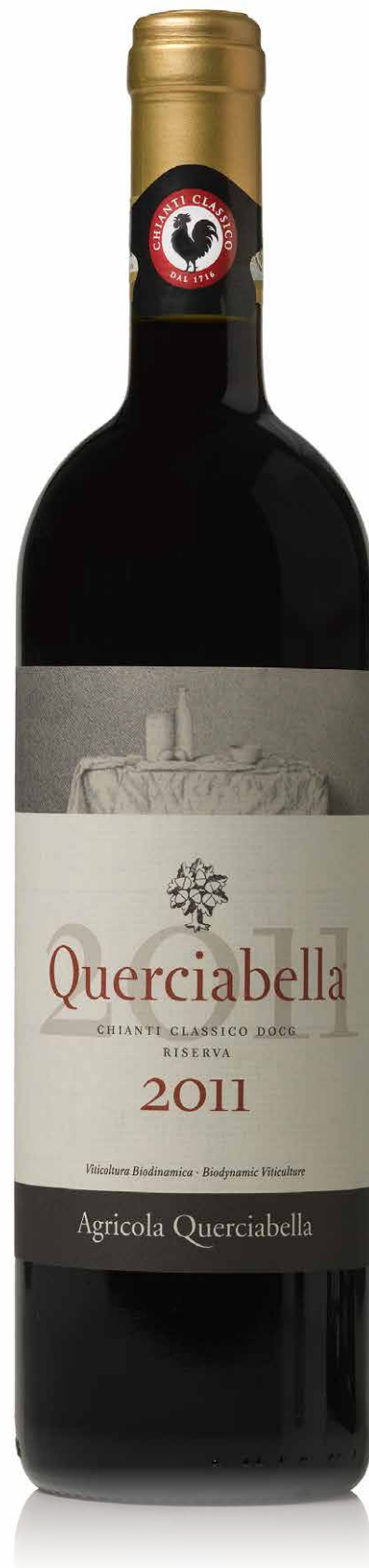
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# Querciabella

## When the Grandest Selection is Called *Riserva* – A New Wine Release from Querciabella.

MILAN (ITALY), 11 FEBRUARY 2015 – The last time Querciabella of Greve in Chianti released a *Riserva*, it was the 1999 vintage. Since then, the estate's focus has been on harnessing the greatness of the Sangiovese grape through lot-by-lot selection, and meticulous blending from various sub-zones, to produce straight Chianti Classico worthy of the Querciabella name. A decisive moment was reached however in 2010, with the arrival of enologist Luca Currado (of Vietti) as winemaking director – an event which set in motion an exhaustive search for the finest expressions of Sangiovese in the region. Today, Querciabella is making a resounding statement about what really constitutes the highest tier of site selection and winemaking in Chianti Classico – starting with a 2011 *Riserva* that has industry insiders waxing lyrical.

The new monovarietal *Riserva*, an offshoot of Querciabella's single-vineyard Sangiovese project, brings wine lovers closer to the estate's uniquely site-specific handling of grapes in the cellar. Like Camartina and Palafreno, this *Riserva* is the product of rigorous microvinification, representing the top echelon of Querciabella wines and, as such, will be bottled solely in the best vintages.

Due to limited supply, the *Riserva* will be available in few select markets outside Italy, yet the wine is seen as a way of sharing the fruits of Querciabella's cru exploration efforts with a slightly wider audience, since the estate's single-vineyard bottlings, set for release later this year, will be sold on a strict allocation basis.

A mere 10,000 bottles were just released of this masterful blend of Sangiovese from Querciabella's top vineyards (located in Greve, Radda and Gaiole in Chianti), though it is already attracting considerable attention. Italian wine critic, and Gambero Rosso founder, Daniele Cernilli has awarded the 2011 *Riserva* a stellar 97-point score, hailing it a great wine – *refined, agile and well-supported by acidity*.

"We can thank our viticulture team for that," says Querciabella winemaker Manfred Ing. "The freshness in the *Riserva* is due to the beautiful natural acidity from our vineyards." Ing also notes that the warm growing season in 2011 produced smaller, more concentrated berries that required the gentlest of winemaking, including shorter pump-overs and lighter punch-downs during fermentation. "The fruit had everything to give in this vintage," says Ing, "we only had to point it in the right direction."

With Europe's wine fair season nearing another exciting start, numerous opportunities await the trade and press to experience Querciabella Chianti Classico *Riserva* 2011 for themselves. Querciabella staff will be presenting the wine at this month's Chianti Classico Collection anteprema in Florence, followed by tastings at Prowein, Vinitaly and Vinexpo.



"From Sangiovese grapes. Taut and refined flavors, complete with subtle hints of tannin and body that is well-supported by acidity, which make for an agile wine. Long finish. A great wine — 97 points".

— DANIELE CERNILLI  
*Doctor Wine* · September 2014

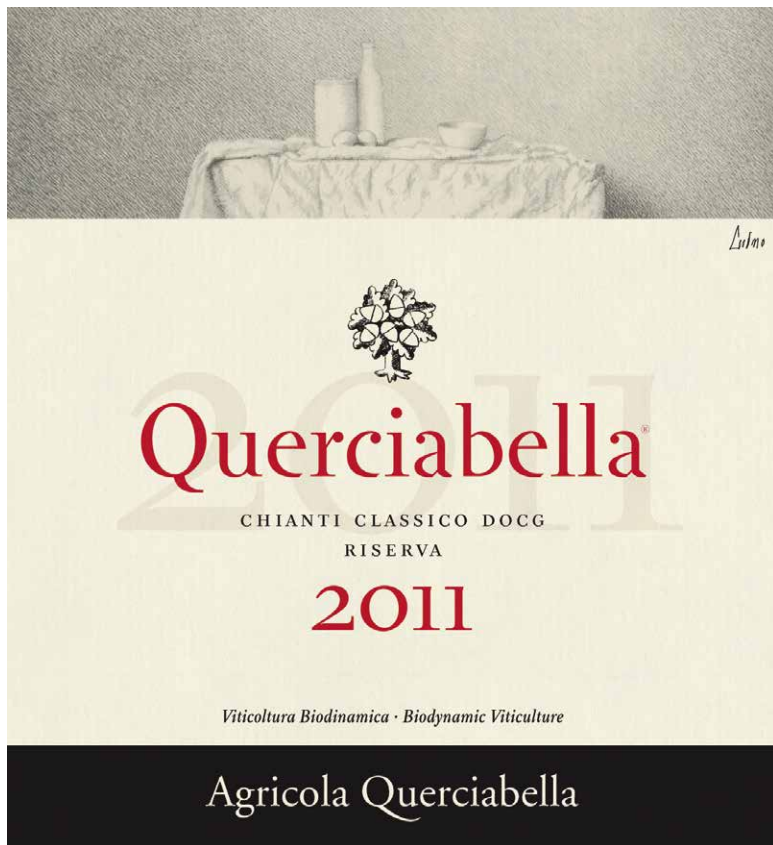
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# Querciabella

## Wine Tech Sheet

<i>Production area</i>	Ruffoli (Greve in Chianti); Radda in Chianti; San Polo in Rosso (Gaiole in Chianti).
<i>Appellation</i>	Chianti Classico DOCG, Riserva
<i>First vintage</i>	2011
<i>Cépages</i>	Sangiovese (100%).
<i>Vineyards</i>	Montoro, Lama Rossa, Oasi and Camporenni.
<i>Exposure</i>	Southeast, South and Southwest; 350-450 m.s.l.
<i>Soil</i>	The soil found in Greve at an altitude of 350 m is composed of disintegrated turbidite sandstone and marly schist with claylike features. Slate and sandstone are most prevalent in the hilltop area (450 m), where the soil is loose and conducive to drainage, as is also the case with the Radda vineyards. Rocky, calcium carbonate rich soils characterize the Gaiole vineyards.
<i>Viticulture</i>	Biodynamic.
<i>Yields</i>	35 hl/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Harvest</i>	The 2011 vintage was characterized by early flowering followed by excellent fruit set in spring. Normal and balanced summer temperatures produced perfect maturation, supported by significant diurnal temperature variation. The Sangiovese was harvested under the beneficial conditions afforded by the warm and sunny days. Harvest dates: September 9 – 30.
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	14–16 months in fine to extra fine-grained French oak (20% new).
<i>Analytical data</i>	Alcohol content: 14.00%; pH: 3.52; Acidity: 5.32 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of wine production.
<i>Maturity</i>	Enjoyable now. Will reach maturity five to six years after harvest and will continue to evolve for at least another 15 years.
<i>Ideal serving temperature</i>	14–18° C (57–64° F)
<i>Recommended glasses</i>	Riedel Vinum Extreme 4444/30; Riedel Vinum Extreme 4400/30; Spiegelau Authentis 81.
<i>Bottling and packaging</i>	0.750 liter, 6 or 12 bottle case; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case; Imperial (6 liters) single bottle wooden case.
<i>Label</i>	Drawing by Bernardino Luino.

# Querciabella



## About the Label

### DESIGN & TYPE

Label design by Sebastiano Cossia Castiglioni.

*Simona* type design by Jane Patterson and John Downer for Querciabella's exclusive and proprietary use.

### IMAGE

Drawing by Bernardino Luino.

# Querciabella

## The winery

Querciabella of Greve in Chianti is recognized the world over for its extraordinary commitment to land stewardship. With 74 ha (183 acres) in Chianti Classico – located in the historic communes of Greve, Panzano, Radda and Gaiole – in addition to 32 ha (79 acres) in coastal Maremma, Querciabella holdings were declared Italy's largest extensions of biodynamically farmed (certified organic) vineyards by Wine Spectator in 2013.

The prestige of Querciabella centers on a stellar range of fine wines:

- ♦ **BATÀR**: one of Italy's greatest barrique-fermented, cellar-worthy white wines;
- ♦ **CAMARTINA**: the estate's iconic flagship Supertuscan since 1981;
- ♦ **PALAFRENO**: a monumental varietal Merlot made only in the best vintages;
- ♦ **TURPINO**: a “mosaic blend” of varietals from Chianti Classico and Maremma;
- ♦ **QUERCIABELLA CHIANTI CLASSICO RISERVA**: a new take, through microvinification, on a past tradition – blending the finest parcels of estate-grown Sangiovese;
- ♦ **QUERCIABELLA CHIANTI CLASSICO**: made with 100% Sangiovese from Greve, Panzano, Radda and Gaiole;
- ♦ **MONGRANA**: an approachable yet elegantly fruit-forward red from Maremma.

Querciabella produces approximately 300,000 bottles each year. These critically acclaimed wines are found at renowned restaurants, hotels and wine shops in over 45 countries around the globe.

## What the critics are saying...

*Kudos to proprietor Sebastiano Cossia Castiglioni for being the first Chianti Classico producer to make a concerted effort to showcase the personalities of specific sites. Sometimes it takes an outsider to fully realize the potential of a region, and in this regard - specifically the quest to explore and understand the uniqueness of various sites, and then to bottle wines from those vineyards so that we might understand their intrinsic qualities - Querciabella stands head and shoulders above any other estate in Chianti Classico. It's as simple as that.*

— ANTONIO GALLONI

www.vinousmedia.com · September 2014



“When it comes to the blend, all of the wine might be used or else a barrique-by-barrique selection can be made, giving us the privilege of using as little as 50% of total production for final bottling. Only the best of the best, no limits.”

—SEBASTIANO COSSIA CASTIGLIONI  
Owner and Honorary Chairman

# Querciabella

## Sebastiano Cossia Castiglioni

Born in Milan in 1966, Sebastiano Cossia Castiglioni is the owner and chairman of Querciabella, one of Italy's most prestigious and innovative wineries. Sebastiano is responsible for spearheading his estate's conversion to organic viticulture in 1988 and later integrating strict biodynamic practices there in 2000.

A vegetarian and animal rights activist for over thirty years, he is proud to call Querciabella 'cruelty-free', meaning animal-derived products are banned from all phases of grape growing and wine production. Querciabella has long enjoyed vast critical acclaim and is considered a qualitative benchmark among the world's leading organic producers of fine wine.

Sebastiano is a forward-thinking entrepreneur and the creator of a broad business network encompassing industries as diverse as sustainable agriculture, fine art, industrial design, financial advisory, advanced technology, venture capital and real estate. He currently lives with his family between Europe, North America and Asia.



SEBASTIANO COSSIA CASTIGLIONI  
*Owner and Honorary Chairman*  
Società Agricola Querciabella SpA

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## Vineyards

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**CAPTION**  
*Querciabella was founded  
on the hilltop of Ruffoli  
(Greve in Chianti) in 1974.*

**PHOTO CREDIT**  
*Photo by Walter Prina*

**CAPTION**  
*Querciabella vineyards in Ruffoli  
(Greve in Chianti), where Sangiovese  
grows from 350 to 600 m.s.l.*

**PHOTO CREDIT**  
*Photo by Alessandra Rocchetti*

**CAPTION**  
*Querciabella vineyards in Ruffoli  
(Greve in Chianti), where Sangiovese  
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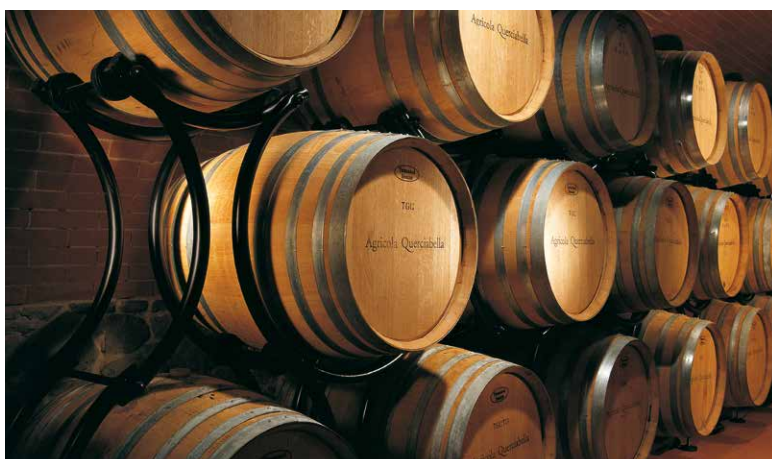
**PHOTO CREDIT**  
*Photo by Walter Prina*



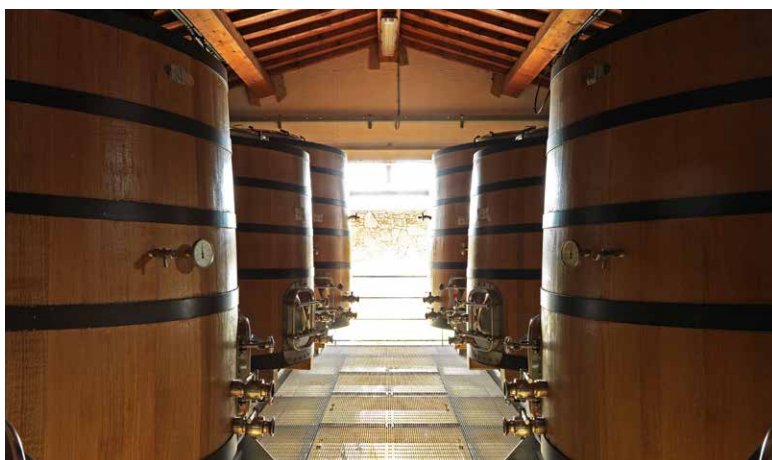
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## Winery

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**CAPTION**  
*Querciabella's winemaking  
facilities (Greve in Chianti).*

**PHOTO CREDIT**  
*Photo by Alessandra Rocchetti*

**CAPTION**  
*Barrique selection tailored  
to specific vineyard sites  
is an integral part  
of Querciabella's rigorous  
micro-vinification process.*

**PHOTO CREDIT**  
*Photo by Walter Prina*

**CAPTION**  
*Three and five-ton French oak  
fermenters are housed  
in Querciabella's cru  
fermentation cellar,  
which was inaugurated  
during the 2010 harvest.*

**PHOTO CREDIT**  
*Photo by Walter Prina*

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## Querciabella 2010

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**CAPTION**  
*Querciabella Chianti Classico  
Riserva 2011, a new addition  
to Querciabella's range  
of biodynamic fine wines.*

**PHOTO CREDIT**  
*Photo by Walter Prina*

**CAPTION**  
*Querciabella Chianti Classico  
Riserva 2011, a new addition  
to Querciabella's range  
of biodynamic fine wines.*

**PHOTO CREDIT**  
*Photo by Walter Prina*

**CAPTION**  
*The 2011 Riserva is the sixth red wine  
in the Querciabella range.*

**PHOTO CREDIT**  
*Photo by Walter Prina*

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## Sebastiano Cossia Castiglioni

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### **CAPTION**

*Sebastiano Cossia Castiglioni,  
Owner and Honorary Chairman  
of Querciabella.*

### **PHOTO CREDIT**

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