

# LA QUERCE

**WINE NAME: SORRETTOLE**

**TYPOLOGY: Chianti d.o.c.g.**

**VINEYARD AREA: hectares 2,5**

**AVERAGE ALTITUDE: 250 mts above sea level**

**SLOPE EXPOSURE: 25-30 %, South.**

**VINES PLANTATION: 1999 and 2003.**

**WAY OF GROWTH: Spur cordon.**

**GRAPES: Sangiovese 80 %, Canaiolo 10 %, Merlot 10 %.**

**WINE RETURN Ha: 48 Hl.**

**HARVESTING: manual with crates, grapes are softly pressed.**

**WINE MAKING: fermentation of about 13 days, with periodical pumping over for a better color and softer tannins extraction, in stainless steel tanks.**

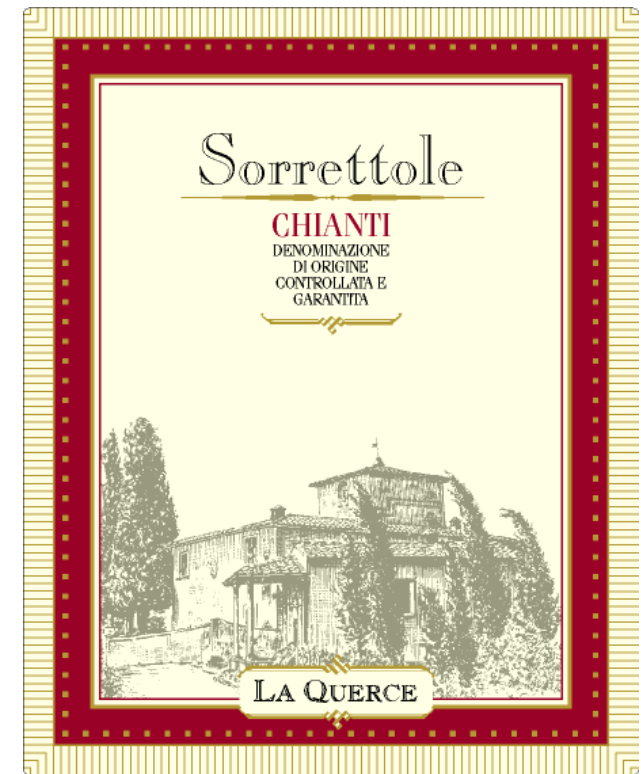
**MATURATION: In stainless steel containers.**

**REFINING: in bottle for at least 2 months.**

**PRODUCED QUANTITY: about 12.000 bottles of 0,750 liters per year.**

**PACKAGING: green UVAG 0,750 liters Bordeaux bottle.**

**TASTING NOTES: ruby red color, pleasantly fruity and with cherry notes to the nose, while fresh and long lasting in mouth.**



# LA QUERCE

**WINE NAME: LA TORRETTA**

**TYOLOGY:** *Chianti Colli Fiorentini d.o.c.g.*

**VINEYARD AREA:** *hectares 2,5*

**AVERAGE ALTITUDE:** *250 mts above sea level*

**SLOPE EXPOSURE:** *25-30 %, South.*

**VINES PLANTATION:** *1999 and 2003.*

**WAY OF GROWTH:** *Spur cordon.*

**GRAPES:** *Sangiovese 90%, Canaiolo 5% Merlot 5 %.*

**WINE RETURN Ha:** *38 Hl.*

**HARVESTING:** *manual with crates, grapes are softly pressed.*

**WINE MAKING:** *fermentation of about 15 days, with periodical pumping over for a better color and softer tannins extraction, in stainless steel tanks.*

**MATURATION:** *In wooden French barriques for about 12 months.*

**REFINING:** *in bottle for at least 3 months.*

**PRODUCED QUANTITY:** *about 8.000 bottles of 0,750 liters per year.*

**PACKAGING:** *ancient dark green 0,750 liters heavy bottle.*

**TASTING NOTES:** *ruby red color, with purple reflexes; to the nose it is wide and strong, with red fruits, spicy and vanilla notes. In the mouth it is soft with long lasting final.*



# LA QUERCE

*WINE NAME: LA QUERCE*

*TYPOLOGY: Toscana i.g.t.*

*VINEYARD AREA: hectares 1,5*

*AVERAGE ALTITUDE: 250 mts above sea level*

*SLOPE EXPOSURE: 25-30 %, South.*

*VINES PLANTATION: 1999.*

*WAY OF GROWTH: Spur cordon.*

*GRAPES: Sangiovese 90%, Colorino 10%.*

*WINE RETURN Ha: 32 Hl.*

*HARVESTING: manual with crates, grapes are softly pressed.*

*WINE MAKING: fermentation of about 18 days, with periodical pumping over for a better color and softer tannins extraction, partly carried in stainless steel tanks and partly in wooden crates.*

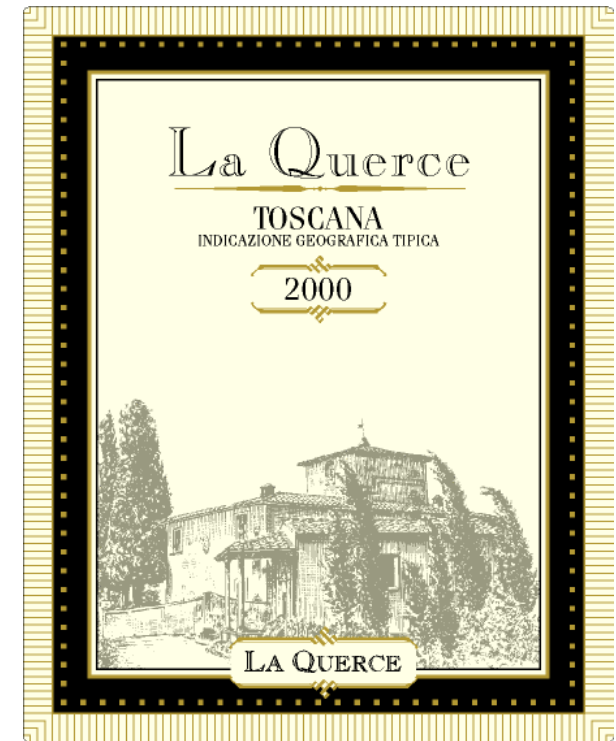
*MATURATION: In new wooden French barriques for about 18 months.*

*REFINING: in bottle for at least 6 months.*

*PRODUCED QUANTITY: about 5.000 bottles of 0,750 liters per year.*

*PACKAGING: ancient dark green 0,750 liters heavy bottle.*

*TASTING NOTES: intense ruby red color, with garnet reflexes; to the nose it is wide and strong, with red fruits, spicy and vanilla notes. In the mouth its complex structure is noticed with soft tannins and long lasting final.*



# LA QUERCE

*GRAPPA'S NAME: LA QUERCE*

*TYPOLOGY: Chianti Vinasse Grappa.*

*GRAPES: partly variable Sangiovese, Canaiolo, Trebbiano, Malvasia and Colorino.*

*DISTILLATION: carried on c/o Distilleria Deta in Barberino Val d'Elsa plant with fresh vinasse. As soon as the fermentation process has ended, vinasse are pressed in the estate with a traditional press and immediately sent to the distillery. Here they are distilled using the discontinuous method with copper boiler so to distillate the alcohol together with the best aromatic substances that will give the scent its characteristics.*

*ALCOHOL: 43 %.*

*PRODUCED QUANTITY : about 500 bottles per year.*

*PACKAGING: 0,500 l transparent bottle.*

*TASTING NOTES : transparent color, to the nose it is intense with scents of fresh fruits and white flowers. In the mouth it is warm and soft, with a particularly velvety taste.*



# LA QUERCE

**OIL NAME:** LA QUERCE

**TPOLOGY:** Extra Virgin Olive Oil

**OLIVE YARD AREA:** 12,20 hectares

**NUMBER OF PLANTS:** 2.574

**ALTITUDE:** 250 meters a.s.l.

**OLIVE TREES VARIETY:** Frantoio (about 30%), Leccino (about 30%), Moraiolo (about 30%), Pendolino, Madonna dell'Impruneta and other varieties (about 10%).

**GROWING METHOD:** specialized "bush vase".

**HARVESTING METHOD:** hand cropping.

**HARVESTING PERIOD:** from the beginning of November to December 10th.

**EXTRACTING PROCESS:** in low temperature olive press.

**DECANTATION AND FILTERING SYSTEM:** natural settling in terracotta oil jars, with pours every two months, no filtration.

**AVERAGE CHEMICAL DATA:** oleic acidity = less than 0,20%; peroxides number = below 10; tocopherols = over 200; polyhydric phenols = over 280.

**PRODUCED QUANTITY:** about 4.000 liters per year.

**PACKAGING:** 250 ml, 500 ml and 1 liter square bottle of a dark color.

**TASTING NOTES:** opal green color, tending towards clear yellow in time, it is intense and elegant to the nose, rich in vegetal notes of fresh grass and harmonic artichokes hints. To the taste, it is strong and with a personality, fruity with intense bitter-hot tones.

