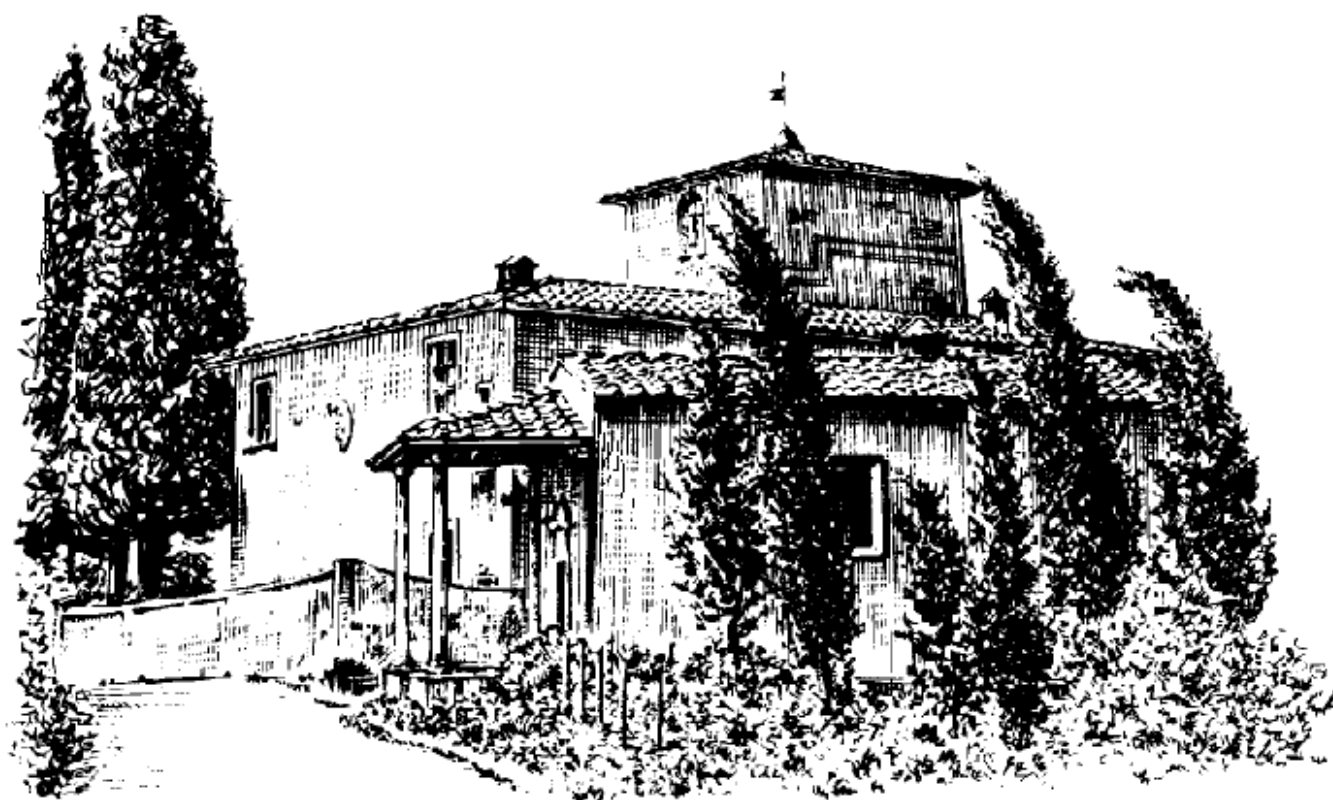


# LA QUERCE



## ORGANIC WINERY IMPRUNETA (FIRENZE)



**LA QUERCE di Massimo Marchi e C. s.a.s.**

Via Imprunetana per Tavarnuzze, 41 – 50023 IMPRUNETA (FI) – ITALY  
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# SOIL, VINEYARD, CELLARS AND OLIVE GROVE

La Querce Estate is located on the beautiful hill overlooking Impruneta in the heart of the Chianti Colli Fiorentini production area.

It has a total extension of forty-two hectares where vineyards and olive groves are cultivated from which the main products of our land are harvested: grapes and olives.

Since 2019 we have received organic certification for all our products, so the fields are cultivated by organizing the work between tradition and innovation, limiting chemical interventions as much as possible, in order to achieve the best balance between the soil and the plants to give products of superior quality.

The soils are of Miocene origin, the soil has a medium-textured structure with a presence of marl, a particular clay with an important presence of iron oxide which gives a characteristic red color to the soils. The presence of clay also allows you to always have reserves of micro particles of water available that plants can use in the most difficult years.

Most of the land faces south in the wide Sorrettele valley, this allows for good exposure to the sun and light breezes during the harvest period.

The vineyards extend for about 8 hectares, mostly facing south. In the early years of this century, the vineyards were all replanted for the most part with the traditional Sangiovese, Canaiolo and Colorino vines, and in a small with Merlot whose cuttings were purchased in France.



The planting density varies from 4,800 to 5,200 plants/ha. Sangiovese and Merlot are cultivated with Spurred Cordon while Canaiolo and Colorino are cultivated with wine growing system call "Archetto", with annual renewal of the fruiting branch. The yields per plant are approximately 1.2 kg of grapes per vine.

In the Winery there are two cellars where the wine is vinified and aged.

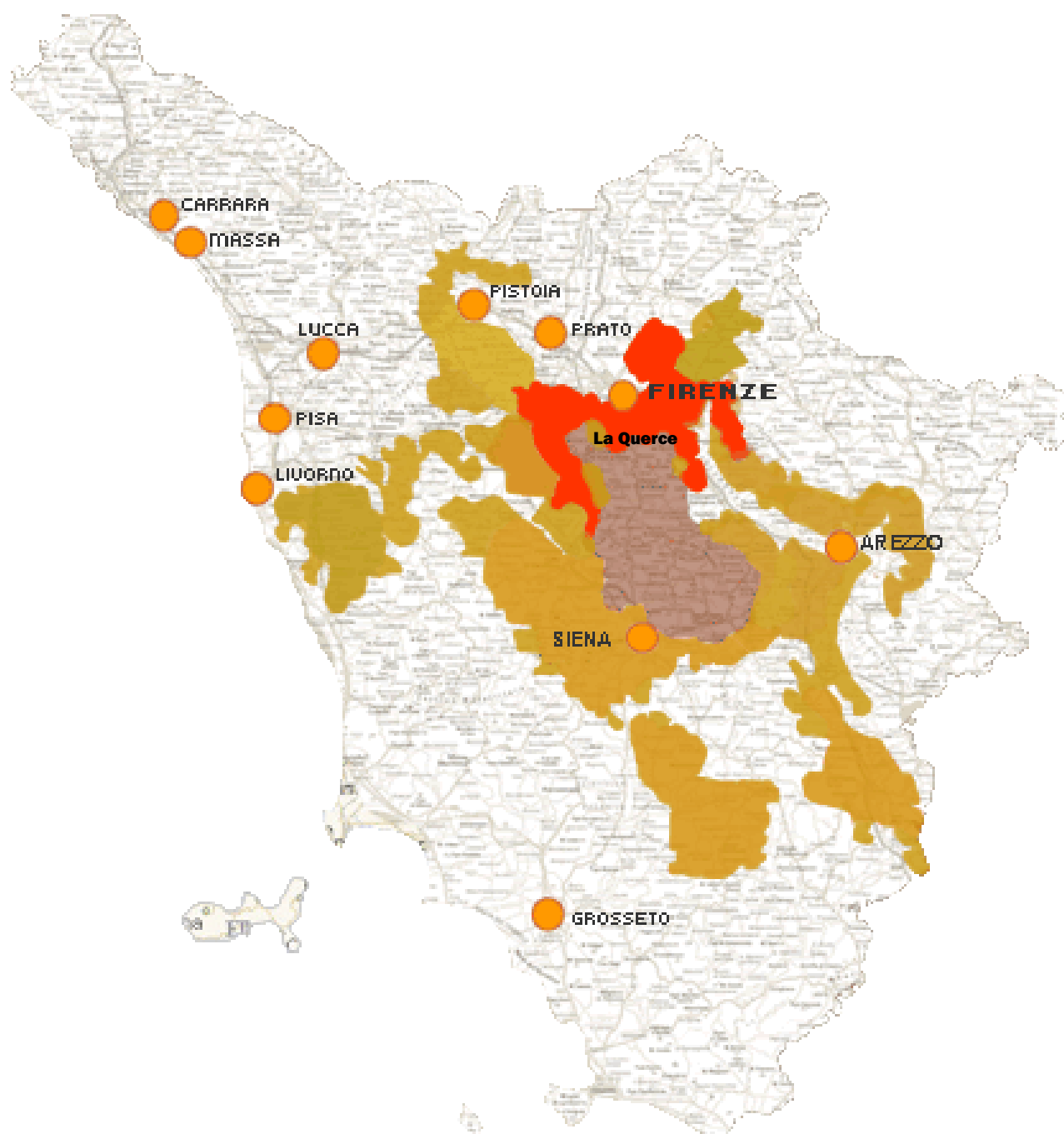
The vinification cellar, of one hundred and sixty square meters, with fermentation vats and stainless steel tanks, all with the possibility of having a temperature controlled by a control unit. There are also the terracotta Jars built by a Impruneta Terracotta Factory that uses the same type of clay that is present in our vineyard. There is also a room located for the most part underground, kept at the right temperature, used for storing the bottles for aging.

Under the fifteenth-century Villa La Querce there is the aging cellar where there are big wooden barrels and some barriques, and a historic cellar where the bottles of all the years produced are kept, from the first 1964 of which very few bottles remain.



.Of our lands, 12 hectares are planted with olive trees for about 2600 plants, all traditionally cultivated with bushy vases and which produce an average of 12 kg of olives per plant.

Most of the olive trees are even older than 100 years, in 1990 an olive grove was planted facing south with about 500 trees. The varieties present are: Frantoio, Moraiolo, Leccino, Pendolino, Madonna dell'Impruneta, Americano and others in very small quantities.

# TERRITORIES OF CHIANTI WINE PRODUCTION



Territories of Chianti Wines  
Production

-  Chianti Colli Fiorentini
-  Chianti Classico
-  Other Chianti

LA QUERCE



# SORRETTOLE

TYPE: Chianti Colli Fiorentini d.o.c.g.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 4,5 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South 25-30 % (3,5 ha) North/east 25 % (1 ha)

PLANTING YEAR: 1999, 2003 and 2010

GRAPES: Sangiovese 80 % Canaiolo 10 % Merlot 5 % and Colorino 5 %

WINE YIELD/HECTARE: 48 Hl.

WINEMAKING: Harvesting: manual, grapes are softly pressed. Fermentation of about 12 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks for 12 months, after bottling it's remain 3 months in cellar.

PRODUCT QUANTITY: 12.000 bottles of l. 0,750

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

REVIEWES:

**JamesSuckling.com** "Lots of blueberry and chocolate character. Full body, chewy tannins. Slightly rustic, but flavorful." **87/100**

**Wine Enthusiast 2018** "Delicate dark fruit and tilled soil aromas guide the nose of this blend of Sangiovese, Canaiolo and Merlot. The straightforward palate evokes ripe black cherries, clove and black pepper, with pliant tannins. Drink soon"

**88/100**

**Merum Germany Magazine**

**2 heart**

**Vini d'Italia 2023** Gambero Rosso Editore

**2 glass**

**Slow Wine 2023** "Fleshy savory fruity"

**Winecritic - Raffaele Vecchione** "Precise and essential to the nose, it shows notes of lavender, hibiscus flowers, calendula and plums. Medium body, soft tannins and a tasty finish with a pleasant gustatory balance"

**91/100**

**Falstaff Trophy 2020**

**91/100**

**Mundus Vini 2020**

**Golden Medal**

**Decanter World Wine Awards 2014**

**Bronze medal**







# LA TORRETTA

TYPE: Chianti Colli Fiorentini d.o.c.g.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 3,5 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South, 25-30 % (3,5 ha) North/east 25 % (1 ha)

PLANTING YEAR: 1999, 2003 and 2010

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

WINE YIELD/HECTARE: 38 HI.

WINEMAKING: Harvesting: manual, grapes are softly pressed. Fermentation of about 12 days, with periodical pumping over for a better color and softer tannins extraction. Maturation in wooden French big barrel for 16 months. Refining in bottle for at least 6 months

PRODUCT QUANTITY: 9.000 bottles of l. 0,750

TASTE: Deep ruby red with purple reflexes, it's rich in aromas of mature fruit. On the palate, the is well-balanced, elegant with a good structure.

REVIEWS:

**Vini d'Italia 2019** *Gambero Rosso Editore* **3 glasses**

**Vini d'Italia 2023** *Gambero Rosso Editore* **2 glasses**

**Slow Wine 2023** *Slow Food Editore* "...spicy, gritty, material"

**Vinous - Antonio Galloni** *tasting July 2019:* **92/100**

**Wine Enthusiast Magazine** "Aromas of toast, coconut and ripe black-skinned fruit lead the nose. The soft, one-dimensional palate doles out fleshy black cherry, vanilla and mocha alongside round but rather drying tannins."

**85/100**

**Winecritic - Raffaele Vecchione** "It is deep and enveloping, amazes in the notes of blue plums, salted caramel, wet earth, camphor and sandalwood. Medium-full body, taut and vibrant, it offers well extracted tannins and a sharp finish."

**92/100**

**Mundus Vini 2017**

**Concours Mondial Bruxelles 2013**

**Decanter World Wine Awards 2016**

**The WineHunter 2021**

**Vinum** (Swiss magazine)

**Silver Medal**

**Silver medal**

**Bronze medal**

**Gold medal**

**17/20 (best 5 Chianti)**





# LA QUERCE

TYPE: Toscana i.g.t.

GRAPES: Sangiovese 95 % , Colorino 5 %

WINE YIELD/HECTARE: 32 HI.

WINEMAKING: Harvesting: manual, grapes are softly pressed. The grapes were macerated in stainless steel tanks for about 18 days, with a periodic pumping over for a better color and softer tannins extraction, during which the wine completed its alcoholic fermentation. The malolactic fermentation was completed into steel tank. Maturation in big French wooden barrels for 24 months. After bottling the wine remain a year in cellar.

PRODUCT QUANTITY: 4.000 bottles of l. 0,750

TASTE: Intense ruby red colour with garnet reflexes; bouquet is wide and strong with a red fruits, spicy and vanilla note. In the mouth, its complex structure, with soft tannin and of a long and persisting taste

REVIEWERS:

**Vini d'Italia 2015** *Gambero Rosso Editore* **3 glasses**

**Vini d'Italia 2023** *"...it has an intense nose with hints of blackberry and blueberry. On the palate the marked acidity opens up to a nice silky sip, light with a nice cleanness in the glass.."* **2 red glasses**

**Slow Wine 2022** *Slow Food Editore* *"Broad nose of spices, pepper and leather; layered and complex taste trait, sapid and velvety, with important tannins"*

**Wine Spectator** *"Dark in colour, almost black. Powerful aromas of blackberry and licorice, with mineral undertones. Full-bodied, with big, chewy tannins. Really huge and impressive., A bodybuilder of a wine. Oct.31.2007* **94/100**

**JamesSuckling.com** *"A wine with chocolate, walnut and dried cherry character on the nose and palate. Full, soft and velvety. Consistently outstanding. A blend of Sangiovese and Colorino. .* **92/100**

**Vinous from Antonio Galloni** *"Deep ruby-red, Perfumed aromas of red cherry, tobacco, fresh herbs and licorice. Fresh and clean on the palate, with very smooth red cherry, tobacco. Oriental spice and leather flavors. Lively, harmonious acidity gives this wine excellent clarity and cut. The long finish stimulates the taste buds"* **90/100**

**Winecritic - Raffaele Vecchione 2022** *"Classic in the main profile it alternates notes of geraniums, rose petals, juice of grapefruit and lavender. Medium body, round tannins with a pleasant texture finish and a bright finish"* **92/100**

**Concours Mondial Bruxelles 2013**

**Mundus Vini 2017**

**Decanter World Wine Awards 2017**

**Decanter World Wine Awards 2015**

**Los Angeles Int. Wine Awards 2013**

**Golden medal**

**Golden medal**

**Silver medal**

**Silver medal**

**Silver medal**







**M**

TYPE: Toscana i.g.t.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 0,9 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South, 10-15 %

PLANTING YEAR: 2003

GRAPES: Merlot 100 %

WINE YIELD/HECTARE: 36 HI.

HARVEST: in September, hand-harvest, the grape was crushed in a soft way.

VINIFICATION: the grapes were macerated in stainless steel tanks for about 16 days, with a periodic remounting for a better extraction of colour and soft tannin, during which the wine completed its alcoholic fermentation.

MATURATION: 30 months in new barriques of French wood, medium toasting

REFINING: In bottles of at least 12 months

PRODUCT QUANTITY: 800 bottles of l. 0,750

TASTE: Intense ruby red colour; in the nose it is well marked with a forest fruit some raspberry, blackberry. In the mouth, it is very full but elegant with soft tannins and of a long and persisting taste.

REWARDS:

**Wine Spectator USA, Wine Magazine (only web site)** "Wow. This is an opulent and decadent red, boasting so much raspberry, blackberry and toasty oak character. Full-bodied, with big, velvety tannins and a long, long finish. Loads of character. Merlot. Best after 2012. 115 cases made. –JS **96/100**

**Vini d'Italia 2022** Gambero Rosso Editore "...ha cenni di votive e maggiorana, con sottofondo balsamico" **2 glasses**

**I Vini di Veronelli 2022** Veronelli Editore **89/100**

**Winecritic - Raffaele Vecchione 2022** "Precise and radiant in the glass, it offers intense and captivating mixed floral and fruity notes reminiscent of plums, blackberries, blueberry juice, wild violets and agapanthus flowers. Medium-full body, solid and centered, it offers well-ripened polymerized tannins and a finish of pleasant progression, smooth and brilliant in the lateral freshness." **93/100**

**Decanter World Wine Awards 2017** **Bronze medal**

**Concours Mondial Bruxelles 2020** **Gran Gold Medal**





# TERRA DIVINO

TYPE: Toscana i.g.t.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 2,4 acres

AVERAGE HEIGHT: 250 meters on the sea level

EXPOSITION AND SLOPE: South, 10-15 %

PLANTING YEAR: 1999

GRAPES: Sangiovese 100 %

WINE YIELD/HECTARE: 32 HL.

HARVEST: in September, hand-harvest, the grape was crushed in a soft way.

VINIFICATION: the grapes were macerated in terracotta

"Orci" (amphora) for about 21 days, with punching down at least 3 times a day, to then be filled and closed so as to remain with the skins for another 3 months

MATURATION: 9 months in terracotta Orci made in Impruneta

REFINING: In bottles of at least 12 months

PRODUCT QUANTITY: 900 bottles of l. 0,750

TASTE: ruby red color, the nose is intense fruity with spicy notes, on the palate it is nervous, lively and with a nice finish that growing up

REWARDS:

**Vini d'Italia 2023** *Gambero Rosso Editore* **2 bicchieri**

**I Vini di Veronelli 2020** *Veronelli Editore* **88/100**

**Vinibuoni d'Italia 2022** *Touring Club Italiano* **3 stelle**

**Slow Wine 2022** *Slow Food Editore* "fruity, juicy, sharp"

**Winecritic - Raffaele Vecchione 2022** "Open to the nose it shows notes of red plums, resin, amber, juice mandarin and laurel. Medium body, soft tannins and a good finish Tuscan harmony and classicism" **91/100**

**International Organic Awards 2022**

**Gold Medal**







## BELROSSO

TYPE: Toscana i.g.t. Canaiolo

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 0,7 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South, 25-30 %

PLANTING YEAR: 2010 and 2003

GRAPES: Canaiolo 100

WINE YIELD/HECTARE: 48 Hl.

WINEMAKING: Harvesting: manual, grapes are softly pressed. Fermentation of 12 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks for 6 months, after bottling it's remain 3 months in cellar.

PRODUCT QUANTITY: 3.200 bottles of l. 0,750

TASTE: ruby red color, its very intense fruity to the nose, the taste is fresh, much fruit almost crunchy

REVIEWES:

**Vini d'Italia 2023** *Gambero Rosso Editore*

**2 glasses**

**I Vini di Veronelli 2023**

**86/100**

**Vinous**—Antonio Galloni tasting September 2021: is a fruity, supple wine to drink now and over the next few years. Sweet red berry fruit, mint and spice are front and center. The 2020 is uncomplicated and yet supremely delicious.

**90/100**

**Slow Wine 2023** *Slow Food Editore* "Very dense and fruity, it has a material appearance that crumbles in a fresh and dynamic mouth"

**Winecritic - Raffaele Vecchione 2022** "Bright and floral in nature, it displays notes of lavender, hibiscus, hyacinth and agapanthus. Medium body, soft tannins and a linear and tasty finish"

**91/100**

**Vinibuoni d'Italia 2022** *Touring Club Italiano*

**4 stars**



vino quotidiano





## ROSA DI MAGGIO

TYPE: Toscana i.g.t. Rosé

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: ettari 1,5

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: Sud, 25-30 %.

PLANTING YEAR: 2003. and 2010

GRAPES TYPE: Sangiovese 100 %

WINE YIELD/HECTARE: 50 HI.

HARVEST: hand-harvest, the Sangiovese grapes are pick in advance to maturation so to preserve a good acidity

VINIFICATION: the grapes are immediately pressed softly and brought to a low temperature for 3 days, after a first cleaning of the larger lees, fermentation begins for about 18 days

MATURATION. About 6 months in stainless steel tanks.

PRODUCT QUANTITY: 1.200 bottles da l. 0,750

TASTE: The color is light pink, the nose captures notes of fresh fruit, the palate is well balanced with a pleasant mineral sensation

### REVIEWS:

**Vini d'Italia 2022** *Gambero Rosso Editore* **1 glass**

**Vinous** (Ian D'Agata) "Bright pink-red. Expressive aromas of red currant, minerals and flowers. Well delineated but delivers noteworthy tannic bite to accompany the red currant and underbrush flavors. Finishes with a slightly bitter twinge that some may like more than I do.

**88/100**

**I Vini di Veronelli 2023**

**86/100**

**Vinibuoni d'Italia 2022** *Touring Club Italiano* **3 stars**





## DAMA ROSA

TYPE: Toscana i.g.t.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: ettari 0,5

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: Sud, 25-30 %.

PLANTING YEAR: 2003.

GRAPES TYPE: Canaiolo 100 %

WINE YIELD/HECTARE: 24 HI.

HARVEST: hand-harvest, the grapes are dried on perforated crates for 2 months

VINIFICATION: the wine was fermented in stainless steel tanks for 28 days at controlled temperature.

MATURATION. About 16 months in French wooden barrique, medium toasting.

REFINING: In bottles of at least 6 months.

PRODUCT QUANTITY: 1.600 bottles da l. 0,500

PACKAGING: Heavy bottle of 0,500 l. of old green colour

TASTE: Intense red color, the nose reveals wide with a hint of icing sugar and notes of fruit. On the palate, the wine is well-balanced, elegant, with a sugary fruit pulp and with long finish.

REVIEWES:

**Vini d'Italia 2021** *Gambero Rosso Editore* **2 glasses**

**Vinous** (*Ian D'Agata*)

*Deep red. Blackberry jam, blueberry liqueur, nutmeg, cinnamon and caramel on the rich, perfumed nose. Then very sweet in the mouth but with lovely clarity and cut thanks to high but harmonious acidity, which extends the rich toffee and raisiny flavors at the back. The grapes were left hanging for a month more than usual and then air-dried. Originally this was a late-harvest wine, but in this vintage airdrying was tried. This is the only sweet canaiolo nero wine I know of, and it's lovely.*

**91/100**

**Decanter World Wine Awards 2012**

**Silver medal**

**Decanter World Wine Awards 2016**

**Bronze medal**







# LA QUERCE

TYPE: Grappa di Vinacce di Chianti

PRODUCTION ZONE: Florence hills of Impruneta.

GRAPES TYPE: Sangiovese, Canaiolo, Merlot e Colorino

DISTILLATION: made by Distillery Deta at the establishment of Barberino Val d'Elsa with method continuous distillation, with direct steam and redistillation of alcoholic phlegmas with vacuum columns

FINING: 6/12 months in stainless steel tanks

ALCOHOLIC STRENGTH: 43% vol.

QUANTITY PRODUCED: 500 bottles per year

PACK; bottle L. 0.500 color transparent.

TASTING NOTES: transparent colour, in the nose it is intense with scents of fresh fruit and white flowers. The taste is warm and soft with a particularly velvety taste.



GUIDA AGLI EXTRAVERGINI 2002



GAMBERO ROSSO

2014  
Oli  
d'Italia



# LA QUERCE OIL

TYPE: Organic Extra Virgin Olive Oil

PRODUCTION ZONE: Florence hill in the country of Impruneta.

OLIVE TREE AREA: 12,20 hectares

NUMBER OF TREE: 2.574

AVERAGE HEIGHT: 250 a.s.l..

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

GROWING SYSTEM: specialized in "bush vase"

METHOD OF HARVESTING: hand cropping.

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

EXTRACTION PROCESS: continuous cycle extraction system with this machine: crusher, mixer, decanter and separator. All process in low temperature.

SETTLING SYSTEM : natural settling in terracotta oil jars "orci", with pours every two months..

AVERAGE CHEMICAL DATA: oil acidity = less than 0,20 %; peroxides number = below 10; tocopherols = over 2000; polyhydric phenols = over 280.

QUANTITY PRODUCED: about 4.000 litres for year

PACKAGING: 1 litre, 500 ml and 250 ml square bottles of dark colour .

TASTE: opal green colour, tending towards clear yellow in time, it is intense and elegant to the nose, rich in vegetable note and fresh herbs scent, and harmonic artichokes hints. To the taste, it is strong and with a personality, fruity with intense bitter and hot tones.

## REVIEWS:

**Guida agli Extravergini 2002** SlowFood Editore **3 olives** max valuation

**Guida agli Extravergini 2009, 2010 2016** SlowFood Editore **2 olives**

**Merum** selezione nel 2005 , 2006, 2007, 2008, 2009, 2010 e 2012.

**Oli d'Italia 2014** Gambero Rosso Editore **3 leaves** max valuation

**Oli d'Italia 2020** Gambero Rosso Editore **2 leaves**

