Querceto di Castellina - Chianti Classico Gran Selezione "Sei"

**Appellation:** Chianti Classico DOCG  Gran Selezione  
**Type:** red, dry  
**Variety(ies):** 90% Sangiovese, 10% Merlot  
**Region:** Tuscany

**Production area:** Querceto, Castellina in Chianti  
**Vineyard:** Belvedere vineyard at 1370-1574ft. asl, on 6.66Ha and 6,666 vines per Ha  
**Planting system:** spur-pruned cordon, variable high density  
**Yield per Ha:** 50-55qq  
**Soil:** clay and limestone

**Vineyard notes:** 
**Harvest:** manually with only the best bunches are selected

**Winemaking notes:** 
**Vinification:** maceration for 25 days in temperature controlled stainless steel.  
**Aging:** the Sangiovese: 18 months in 500lt.-tonneaux; the Merlot 12 months in 225lt.-barriques. It is then blended and bottled where it rests for 12 months until its release.

**Tasting notes:** 
**Color:** deep ruby red tending to garnet with age.  
**Bouquet:** spicy and persistent with distinct red fruit overtones.  
**Taste:** dry, persistent, balanced acidity and medium tannins.  
**Food pairing:** great with salumi, pasta with ragù, and roasted and grilled beef.

This is the producer’s flagship wine crafted with a selection of the best Sangiovese and Merlot grapes from the Belvedere site, which covers 6.66 hectares with 6,666 vines per hectare, hence the name "Sei" (Six). *Sei* is only produced during ideal vintages with optimal conditions to ensure it is a wine of the highest quality and worthy of the *Gran Selezione* designation; if this is not possible, it will be labeled as a *Riserva.*