

ITALY



WINERY: Querce Seconda

Chianti Classico

GRAPE: Sangiovese

WINE EXPERTS

The Chianti Classico comes from La Querce Seconda, a pristine organic fruit that grows on galestro soils of loose marl and limestone. Hand harvested at about 2.5 tons per hectare, the wine is left to ferment naturally in stainless steel before it is moved to 10-year-old, 2000-liter French oak tonneau. Very low amounts of sulfites are used,

Tradewinds

WINEMAKER'S TASTING NOTES

This classic Chianti shows incredible depth of flavor, structure, and class, with a beautifully harmonious aroma; complex with notes of red fruit, currant, plum, spice, light balsamic, and eucalyptus. The palate reconfirms these characters along with a remarkable structure of integrated tannins, acidity, and a long, well-balanced finish. Enjoy this wine with rustic Tuscan fare, game, firm Pecorino, or tomato-based dishes.



More info

TRADEWINDS

