

ITALY

WINERY: Querce Seconda

Chianti Classico

GRAPE: Sangiovese

WINE EXPERTS

TRADEWINDS



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,



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