

# ITALY

WINERY: Querce Seconda

**Chianti**

GRAPE: Sangiovese

WINE EXPERTS

TRADEWINDS



The Chianti DOCG is the estate's basic Sangiovese from their property vines that sit just outside the Classico border, and within the zone of Chianti Montespertoli. They take this opportunity to showcase their pristine grapes in the purest form without the use of any wood for aging. After hand-harvesting the vines, the fruit goes through its natural fermentations and aging only in stainless steel, and is bottled when Niccolò thinks the wine is ready to go to the market.

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