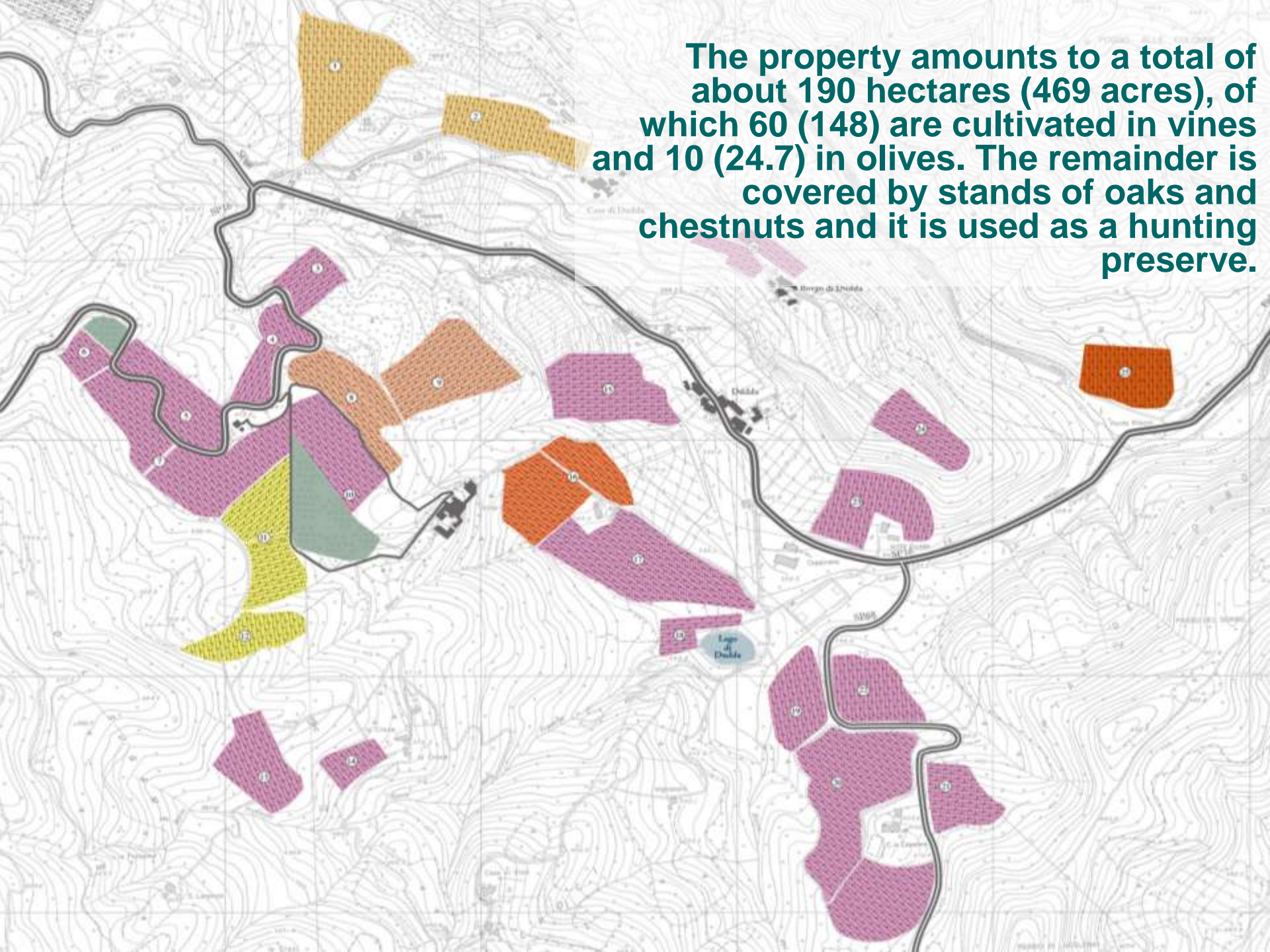


Castello di Querceto is located amid green hills at an altitude of 470 meters (1,542 feet) only a few kilometers from Greve in Chianti.

The property amounts to a total of about 190 hectares (469 acres), of which 60 (148) are cultivated in vines and 10 (24.7) in olives. The remainder is covered by stands of oaks and chestnuts and it is used as a hunting preserve.



In the past, the castle, erected as a lookout point on the Via Cassia Imperiale, one of the principal arteries of the Roman period, helped to defend the immediate area.



Today, encircled by the green of the forests and the hills, it seems as if it had been constructed purposely to protect the invaluable heritage of its vineyards and olive orchards.



● ● ● | Of Longobard origin, the castle still preserves its medieval appearance, with a long, L-shaped principal structure and a tower rising at the center of the facade.



The François family,
which settled in
Tuscany in the 18th
century, has owned
the Castello di
Querceto estate since
1897.



François Family Crest



At the beginning of the 20th century, Carlo François transformed the property from a country residence into an agricultural estate that quickly raised its operations to a pre-eminent level.



By 1911, the estate had already won an international enological prize.

And in 1924 it was one of the 33 estates that founded the Chianti Classico Consortium.



The geological composition of this terrain is highly unusual, since it is part of a small area situated in the northernmost stretches of the Chianti Mountains where the soil consists of "polychrome schists," which are rich in manganese and alkaline-earthly metals that were laid down in the Cretaceous-Eocenic Period.





Vineyards were planted between 1975 and 1985, although there are exceptional plots that go back more than 30 years.

In more recent years, new vineyards were planted on 10 hectares. In respect to the planting densities, they have risen from 3,330 vines per hectare (1,340 an acre) in the older vineyards to 5,350 in those most recently planted.

The training systems used are those traditional to the Chianti Classico zone, the spurred horizontal cordon, with the shoots placed at 90 centimeters (about three feet) above the surface of the soil, and the Guyot method. The estate cultivates mainly red varieties, although it also grows a limited amount of white grapes.



Obviously Sangiovese dominates the list of red grapes. It is flanked by many other varieties, including Canaiolo Nero, Cabernet Sauvignon, Cabernet Franc, Syrah, Colorino, Merlot, Mammolo, Ciliegiolo and Malvasia Nera. Among the white varieties, the traditional Malvasia del Chianti and Trebbiano Toscano are complemented by Chardonnay





Harvesting is usually carried out between September 25 and October 25.

The grapes are collected exclusively by hand and are carefully selected in the vineyard.

The entire production structure is concentrated at the center of the estate and it includes numerous units, warehouses, a modern bottling plant and three cellars in which various phases of processing are carried out, ranging from fermentation and initial production to



For alcoholic and malolactic fermentation as well as natural clarification, the estate uses stainless steel tanks of capacities



ranging from 50 to 300 hectoliters (1,315-7,895 U.S. gallons) and equipped with automatic temperature-control systems.

Aging cellar, located in rooms below the castle, has a total capacity of 1,500 hectoliters and contains barriques of Allier, Tronçais and Limousin oak that are used for the maturation of Castello selections and Chianti Classico Riserva.





There is also a series of small oak barrels of capacities ranging from 5 to 40 hectoliters in which other wines produced by the estate are



The olive orchards are divided among various plots and the planting density is 400 trees to the hectare (162 an acre). The cultivars growing in the Castello di Querceto orchards are those traditionally cultivated in the Chianti Classico zone: Frantoio, Moraiolo, Leccino, Pendolino and Maurino.

The olives, harvested by hand in November, are pressed within a span of two or three days at the maximum in a traditional press and yield an extra virgin olive oil that is another typical and highly prestigious product of the Chianti zone.



Chianti Classico and Chianti Classico Riserva

Chianti Classico and Chianti Classico Riserva, which constitute the base and, quantitatively, the most important of the estate's products, are made with a high percentage of Sangiovese (about 90%). The remainder is supplied by Canaiolo and small percentages of ancient varieties traditionally grown in the region and all of them red types. In keeping with the ideas and philosophy of Alessandro François, the average production of the individual plots is relatively limited and varies, as far as the Chianti Classico is concerned, from 40 to 45 hectoliters per hectare (1,053-1,184 gallons an acre).



CHIANTI CLASSICO
CHIANTI CLASSICO RISERVA

For some time now, Alessandro François, has based estate operations on the production of some special selections that were identified through an in-depth study of the characteristics of the vineyards. It is Alessandro's idea and intention to exalt to the maximum the characteristics and potential of the various varieties, each of which is cultivated in different environmental conditions. Diligent study of the microclimatic and physical aspects of the various vineyards on the estate has led him to conclude that, because of the pronounced variations of the parameters that influence the characteristics of the grapes, only separate vinification of the fruit of each vineyard and, therefore, production of crus would assure wines with strong characters and outstanding personalities, each different from the others. As a result and for many years now, Castello di Querceto has been producing four wines, in addition to Chianti Classico and Chianti Classico Riserva, that are selections or crus.



They are different in flavour and aroma and adapted to an extremely wide range of circumstances and occasions.

Castello di Querceto produces the following selections or crus: La Corte, a wine made solely from Sangiovese; Il Picchio, from the traditional blend of Sangiovese (90%) and Canaiolo Nero (10%); Il Querciolaia, a mix of Sangiovese (65%) and Cabernet Sauvignon (35%) and Cignale, a blend of Cabernet Sauvignon (90%) and Merlot (10%).

A selection of Chardonnay and Trebbiano Toscano grapes yields François I, a classic-method sparkling wine, while the remaining grapes provide a dry white wine, Le Giuncaie. The last type of wine produced is the Castello di Querceto Vinsanto, which is made from Trebbiano Toscano and Malvasia del Chianti grapes. The estate uses the traditional method, which involves slow fermentation and maturation in small oak casks lasting at least five years. However, Castello di Querceto's production is not restricted to wine and oil. The long list is enriched by two different types of distilled beverages. Acquavite del Castello is a grappa obtained through artisanal distillation of the fresh pressings of all the grapes grown on the estate, while Acquavite del Castello Riserva is the same grappa but it is aged for about three years in oak casks. In addition, the estate produces a distillate of Chianti Classico wine, L'Arzente del Castello. Its principal attribute is the complexity of its bouquet, which is due to the method of aging. The technique requires 10 years and the use of casks constructed from various types of wood, especially that of fruit trees, like apple, pear, cherry and chestnut, as well as oak.



Vin Santo

Spumante François Iere
Spumante Rosé François Ileme

Acquavite ed Acquavite Riserva
Arzente del Castello

Olio Extravergine di
oliva

