

Chianti Classico DOCG L'Aura BIO 2023

Querceto di Castellina



Type	Red wine
Origin	Italy, Toscana
Producer	Querceto di Castellina Toscana
Classification	DOCG
Expansion	14 months in new barrique and tonneau 500 lt. 6 months in the bottle
Contents	75 cl
Vintage	2023
Enjoyment phase	up to 10 years
Serving temperature	16 - 18° C
Alcohol content	13.5 %
Grape varieties	Sangiovese
Article no	16655523

Comments

Up to 500 m above sea level the grapes for the Chianti Classico L'Aura thrive. Not least because of the marl-containing soil with its optimally medium consistency. Querceto di Castellina is a certified organic family business. Here every action is driven by love and passion for wine.

Pairing

Thanks to its robust structure and precise tannins, it pairs wonderfully with grilled red meat or hearty game dishes. It also reveals its full potential when served with mature cheeses: the crisp berry fruit provides an elegant counterpoint to the salty notes, creating a harmonious balance that leaves you wanting another sip.

Tasting notes

Rich, bright ruby, fine fragrant nose, with notes of ripe blackberries and dark cherries. Hearty in approach and progression, it shows firm tannins. This Chianti develops beautifully, very clear and precise with a long finish.