

LA QUERCE

AZIENDA AGRICOLA LA QUERCE

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Our History La Querce is a small wine estate only few kms away from Florence, on Impruneta hills that spread in the classic Chianti territory. It has been named after a huge oak tree, chopped down during Second World War, that shaded the chapel near the Thirteenth Century Villa that is the estate's centre.



In 1962 the estate was bought by Gino Marchi, father of Massimo, the current owner. Since hundreds of years we produce wine and olive oil from the grapes and olives harvested in our fields grown with great passion. In the Seventies we started bottling our wine and olive oil, and since then the quality of our products has continued to improve.

Villa La Querce The Villa was built in 1500 from a towered "Palagio" (building) of the Twelfth Century, property of Santa Maria Nova Hospital, for possible usage as a hospital or hermitage, destined to the travelers going to the Basilica of Santa Maria dell'Impruneta. During the years it belonged to several Florentine families, until in 1962 was acquired by Gino Marchi, who in the following years started restoration works that also involved the whole estate.

Our vineyards Our vineyards are about 8 hectares, exposed south, and all of them are planted with traditional local vines: Sangiovese (the majority), Canaiolo, Colorino, Malvasia, Trebbiano. A 2 hectares vineyard has been re-planted in 1999 with a density of 3.500 plants/ha, a second 3 hectares vineyard has been renewed in 2003 with a density of 5.200 plants/ha, while other 3 hectares have been planted in the Sixties with a density of 2200 plants/ha. All of them are grown with spur cordon with a return per plant of about 1,2 Kg grapes.



ENOLOGIST: Valentino Ciarla

OWNER: Massimo Marchi

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"Sorrettele" Chianti DOCG

bottle capacity 0,750 L

grapes 80 %Sangiovese, 15 %Canaiole, 5% Malvasia and Trebbiano

general information Hectares: 2,5. Average altitude: 250 mts asl. Slope exposure: 25-30%, South. Vines plantation: 1999 and 1970. Way of growth: spur cordon. Wine/ha: 48 ha.

vinification and maturation fermentation of about 13 days, with periodical pumping over for a better color and softer tannins extraction, in stainless steel tanks. MATURATION: In stainless steel containers. REFINING: in bottle for at least 2 months.

organoleptical characteristics Colour: ruby red color. Bouquet: pleasantly fruity and with cherry notes to the nose. Taste: fresh and long lasting in mouth.



Tasting notes

"La Torretta" Chianti Colli Fiorentini DOCG

bottle capacity 0,750 L

grapes 90% Sangiovese, 10% Canaiolo and other red grapes

general information Hectares: 2,5. Average altitude: 250 mts asl. Slope exposure: 25-30%, South. Vines plantation: 1999 and 1970. Way of growth: spur cordon. Wine/ha: 38 ha. Harvesting: manual with crates, grapes are softly pressed.

vinification and maturation Fermentation of about 15 days, with periodical pumping over for a better color and softer tannins extraction, in stainless steel tanks. Maturation in wooden French barriques. Refining: in bottle for at least 3 months.

organoleptical characteristics Colour: ruby red color, with purple reflexes. Bouquet: wide and strong, with red fruits, spicy and vanilla notes. Taste: In the mouth it is soft with long lasting final.



Tasting notes

"La Querce" IGT Toscana


bottle capacity 0,750 L

grapes 90% Sangiovese, 10% Colorino and other red grapes

general information Hectares: 1,5. Average altitude: 250 mts asl. Slope exposure: 25-30%, South. Vines plantation: 1999 and 1970. Way of growth: spur cordon. Wine/ha: 32 ha. Harvesting: manual with crates, grapes are softly pressed.

vinification and maturation fermentation of about 18 days, with periodical pumping over for a better color and softer tannins extraction, partly carried in stainless steel tanks and partly in wooden crates. MATURATION: In new wooden French barriques for about 18 months. REFINING: in bottle for at least 6 months.

organoleptical characteristics **Colour:** intense ruby red color, with garnet reflexes. **Bouquet:** it is wide and strong, with red fruits, spicy and vanilla notes. **Taste:** In the mouth its complex structure is noticed with soft tannins and long lasting fina.



Tasting notes

"La Querce" Grappa

bottle capacity 0,5 L

grapes Sangiovese, Canaiolo, Trebbiano, Malvasia and Colorino

production area Chianti Colli Fiorentini, Tuscany

general information Carried on c/o Distilleria Deta in Barberino Val d'Elsa plant with fresh vinasse. As soon as the fermentation process has ended, vinasse are pressed in the estate with a traditional press and immediately sent to the distillery. Here they are distillated using the discontinuous method with copper boiler so to distillate the alcohol together with the best aromatic substances that will give the scent its characteristics.

annual production 500 bottles

organoleptical characteristics **Colour:** transparent color. **Bouquet:** it is intense with scents of fresh fruits and white flowers. **Taste:** In the mouth it is warm and soft, with a particularly velvety taste.



"La Querce" Olio d'Oliva Extra Vergine

bottle capacity 250 ml, 500 ml & 1 L

packaging In 6/24 bottles boxes

olive varieties Frantoio, Leccino, Moraiolo, Pendolino, Madonna dell'Impruneta and other local varieties

production area Chianti Colli Fiorentini, Tuscany

general information Hectares: 12.2. Average altitude: 250 mts asl. Number of plants: 2574. Growing method: specized "bush vase". Harvesting period and method: from the beginning of November to December 10th; hand cropping.

annual production 4.000 bottles

production Extracting process: in low temperature olive press. Decantation and filterign system: natural settling in terracotta oil jars, with pours every two months, no filtration.



2010 Awards & Reviews



I VINI DI VERONELLI 2010
Veronelli Editore

La Torretta 2007
Sorrettele 2008

89/100 ★★☆☆
86/100 ★★☆☆



GUIDA DEI VINI ITALIANI 2010
Luca Maroni Editore

La Torretta 2007
Sorrettele 2008

86 IP
83 IP

2009 Awards & Reviews



by James Suckling
Oct. 31, 2008

93/100 » **La Querce 2006** • "Displays loads of blackberry, toasty oak and coffee on the nose. Full-bodied, with loads of fruit and ripe tannins that follow through to a vanilla, coconut and coffee aftertaste. A full-throttle style. Sangiovese and Colorino. Best after 2009. 420 cases made." JS

87/100 » **La Torretta 2006** • "Dark color for this appellation, with currant, light tar and a hint of vanilla. Medium-bodied, with firm tannins and a medium finish. Drink now. 680 cases made." JS

81/100 » **Sorrettele 2007** • "Rather earthy, with plum and berry. Medium-bodied, turning a bit dumb and thick. But OK with food. Drink now. 1,100 cases made." JS



VINI ITALIANI 2009
L'Espresso Editore

La Querce 2006
La Torretta 2006
Sorrettele 2007

15.5/20
14.5/20
13.5/20



I VINI DI VERONELLI 2009
Veronelli Editore

La Querce 2006
La Torretta 2006
Sorrettele 2007

90/100 ★★★★★
87/100 ★★★★★
86/100 ★★★★★



VINI D'ITALIA 2009
Gambero Rosso
Slow Food

La Querce 2006
La Torretta 2006
Sorrettele 2007



GUIDA DEI VINI ITALIANI 2009
Luca Maroni Editore

La Torretta 2006
La Querce Rosso 2006
Sorrettele 2007

88 IP
85 IP
84 IP

2008 Awards & Reviews



April, 2008 Issue #7

15.55/20 » **La Querce 2005** • 'Sauvory perfumed tea fruit. Very ripe, verging on overripe but not yet. A touch of prunes on the finish. 1-5 years' (MR) [Recommended ★★★★★]



by James Suckling
Oct. 31, 2007

94/100 » **La Querce 2005** • "Dark in color, almost black. Powerful aromas of blackberry and licorice, with mineral undertones. Full-bodied, with big and chewy tannins. Really huge and impressive. A bodybuilder of a wine. Needs time. Even better than the 2004. Sangiovese and Colorino. Best after 2010. 380 cases made". -JS



I VINI DI VERONELLI 2008
Veronelli Editore

La Querce 2005
La Torretta 2005
Sorrettele 2006

90/100 ★★★★★
87/100 ★★★★★
86/100 ★★★★★



VINI D'ITALIA 2008
Gambero Rosso
Slow Food

La Querce 2005
La Torretta 2005
Sorrettele 2006



GUIDA DEI VINI ITALIANI 2008
Luca Maroni Editore

La Torretta 2005
La Querce Rosso 2005
Sorrettele 2006

IP 83
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2007 Awards & Reviews

Wine Spectator

by James Suckling
Jan. 6, 2006
Oct. 31, 2007

93/100 » **La Querce 2004** • "Gorgeous aromas of ripe plum, currant and Indian spices. Full-bodied, with a wonderfully concentrated palate of silky tannins and ripe fruit. Long and powerful finish. Sangiovese and Colorino. Best after 2007. 330 cases made." JS

84/100 » **La Torretta 2004** • "A firm, medium-bodied and rather brawny red, with black fruit, earth and oak character. Needs hearty food. Best after 2006. 580 cases made." JS

81/100 » **Sorrettele 2005** • "A light red, with berry and bark aromas and flavors. Drink now. 910 cases made." JS



VINI D'ITALIA 2007
Gambero Rosso
Slow Food

La Querce 2004
La Torretta 2004
Sorrettele 2005



I VINI DI VERONELLI 2007
Veronelli Editore

La Querce 2004
La Torretta 2004
Sorrettele 2005

92/100 ★★★★★
90/100 ★★★
86/100 ★☆☆



VINI ITALIANI 2007
L'Espresso Editore

La Querce 2004
La Torretta 2004

16.2/20 5 bottles
14.5/20 5 bottles



GUIDA DEI VINI ITALIANI 2007
Luca Maroni Editore

La Querce 2004
La Torretta 2004
Sorrettele 2005

88 IP
87 IP
81 IP

2006 Awards & Reviews



I VINI DI VERONELLI 2006
Veronelli Editore

La Querce 2003
La Torretta 2003
Sorrettele 2004

91/100 ★★★
88/100 ★★★
85/100 ★☆☆



VINI D'ITALIA 2006
Gambero Rosso
Slow Food

La Querce 2003
La Torretta 2003
Sorrettele 2004



VINI ITALIANI 2006
L'Espresso Editore

La Querce 2003
La Torretta 2003
Sorrettele 2004

15.5/20 5 bottles
14.5/20 5 bottles
13.0/20 5 bottles



GUIDA DEI VINI ITALIANI 2006
Luca Maroni Editore

La Querce 2003
La Torretta 2003
Sorrettele 2004

86 IP
82 IP
80 IP

other international wine ratings & reviews

Wine Spectator

by James Suckling
Jan. 1, 2003

87/100 » **La Torretta 2001** • "Ripe fruit, with a caramel character. Round and soft, with good fruit and a long finish. Drink now. 570 cases made." JS

Wine Spectator

by James Suckling
Jan. 1, 2002

86/100 » **La Querce 2000** • "Very ripe nose, with black licorice and grilled meat character. Full-bodied, thick and concentrated, with a slight sweetness. More like a Port than a table wine. Slightly overdone. Try with cheese. Sangiovese and Colorino. Not imported into the U.S. Best after 2003. 380 cases made." JS

87/100 » **La Torretta 2000** • "A well-balanced, mineral-rich red, with currant and grilled meat notes. Medium- to full-bodied, with a delicate, silky mouthfeel and clean, vanilla finish. Sangiovese and Canaiolo. Not imported into the U.S. Drink now. 500 cases made." JS

81/100 » **Sorrettele 2001** • "Plum and black cherry, with a touch of barley/malt on the nose. Medium- to light-bodied, with fine tannins and a fresh finish. Slightly short. Not imported into the U.S. Drink now. 820 cases made." JS

Wine Spectator

by James Suckling
Jan. 1, 2003

84/100 » **La Torretta 2003** • "Ripe fruit, with a caramel character. Round and soft, with good fruit and a long finish. Drink now. 570 cases made." JS

Decanter

DECANTER
"Italia 2004"
UK Wine Magazine

La Querce 2001



Highly Recommended

Decanter

DECANTER
UK Wine Magazine
may 2004

La Querce 2000

15.5/20

The Wine Advocate

THE WINE ADVOCATE
by Robert Parker
Feb. 2004

La Querce 2000

92/100

WinArt

WINART
Japanese Wine Magazine
2004

La Querce 2000

88/100