



Terra  
Quercus



[www.terraquercus.com](http://www.terraquercus.com)



@TERRA\_QUERCUS





# Terra Quercus was founded in Sarteano, between the Val di Chiana and the Val d'Orcia

Terra Quercus was born in **southern Tuscany**, in the province of **Siena**.

The company's name is inspired by the **centuries-old oaks** that surround our land; in Latin, '**Quercus**' means **oak**.

To evoke this **long-lived tree** with **deep roots**, we incorporated two cuts at the **top** and **left** of the '**Q**' in our logo, symbolizing the **typical cracks** seen in the cross-section of an oak tree.





## About us

We are a small, **family-run business**, and the vineyard is an integral part of our family.

**Clara** is a **master olive oil producer** and oversees the production of organic extra virgin olive oil from Pendolino, Leccino, Moraiolo, and Frantoio olive trees.

**Elisabetta** is a **sommelier** and a multi-talented **creative**. She manages communication, event planning, and public relations.

**Francesco** is a **winemaker** with 40 years of experience. He handles every stage of wine production, from the vineyard to the cellar, following a natural philosophy.

The **vineyard** was planted in **2010** with three Bordeaux varietals: **Cabernet Franc**, **Cabernet Sauvignon**, and **Merlot**.



# It all began in Cortona...

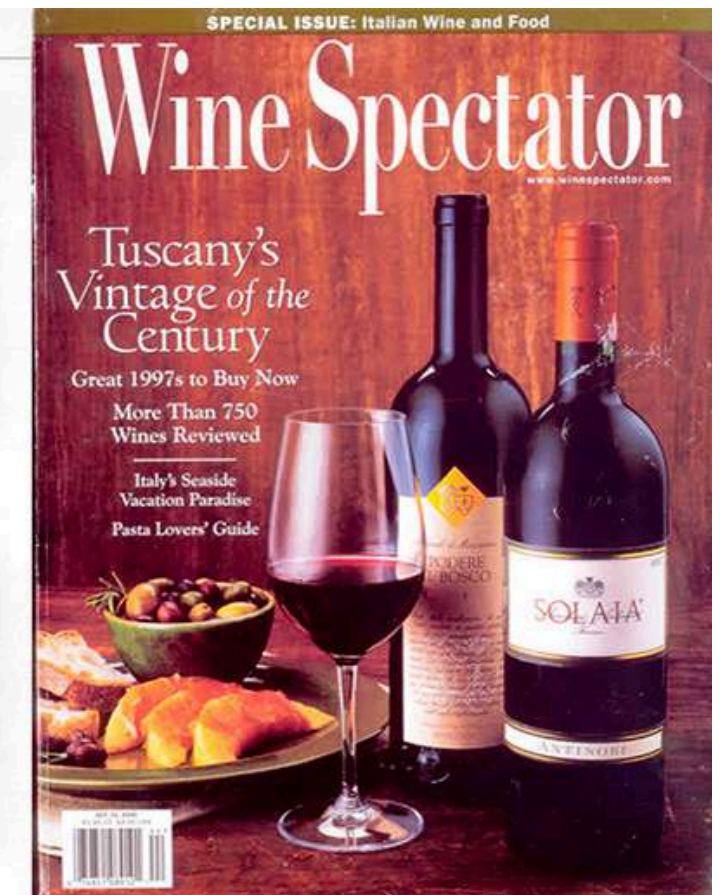
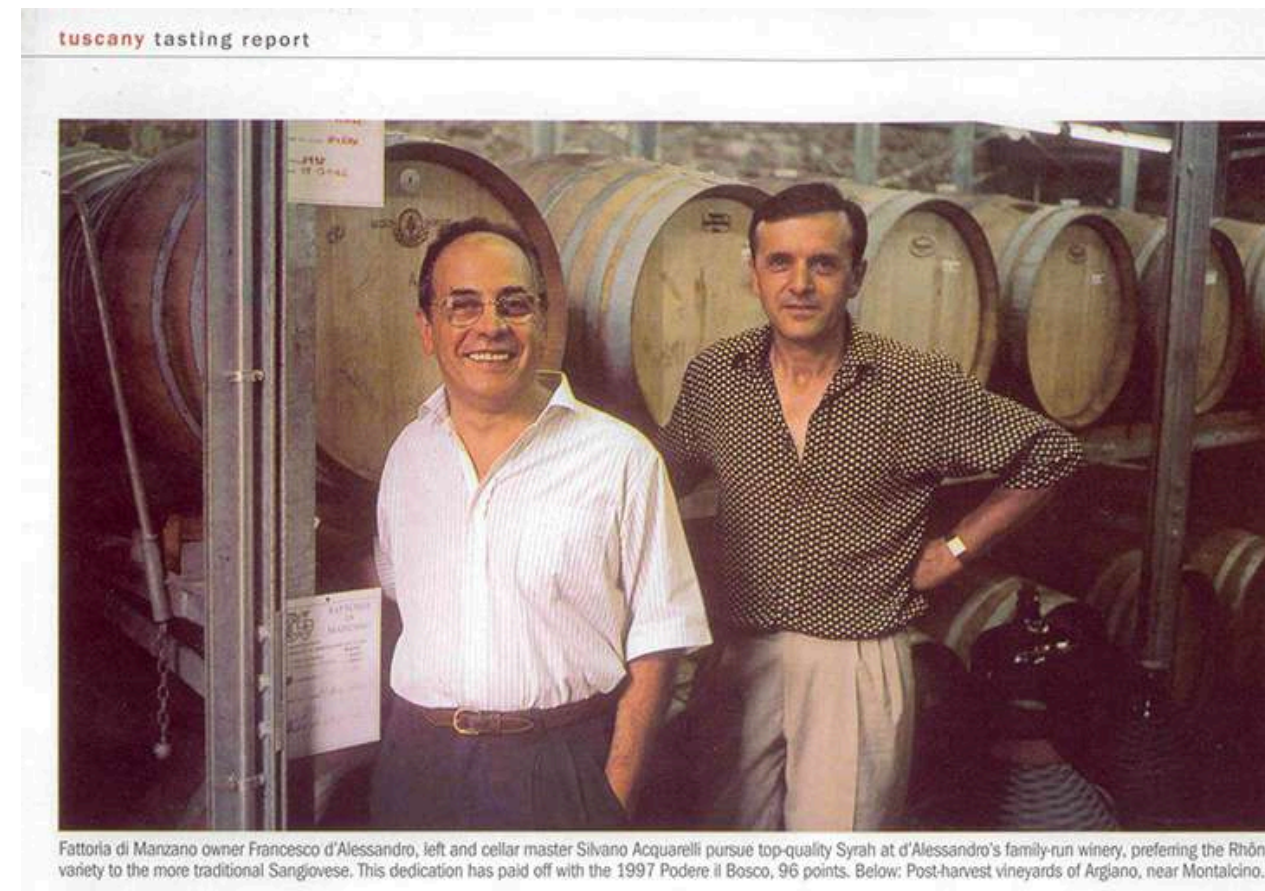
Francesco entered the world of wine **40 years ago, betting on change** and leaving his banking career for something more stimulating.

He began working at the family estate, **Fattoria di Manzano**, near **Cortona**, deep in the heart of Tuscany.

At the time, there were few winegrowers in the area, mostly focused on Sangiovese, but Francesco wanted to take a **step forward**.

In **1988**, he planted an **experimental vineyard**, through which he discovered that Cortona was **well-suited for Syrah**.

He collaborated with local producers, involved Piero Antinori, and secured the **Cortona DOC** in **1999**. Today, **Cortona is one of Italy's most renowned hubs for Syrah**.





## ... and continued in **Sarteano**

In **2007**, Francesco left the now-established family business, known as Tenimenti Luigi d'Alessandro.

Driven by his **love for wine** and a **desire for new challenges**, he embarked on a new adventure in **Sarteano** in **2008**, with Clara and Elisabetta.

This area was still relatively unknown in the wine world, but through a **deep** and **respectful understanding** of the land, Francesco discovered that this pristine corner of Tuscany holds **immense potential, ideal for Bordeaux varietals**.

In **2010**, a **high-density vineyard** of over half a hectare was planted, **carefully** and **dedicatedly** managed by Francesco himself.





# Why does **Sarteano** have a natural vocation for the **Bordeaux blend**?



## North East exposure

More moderate exposure

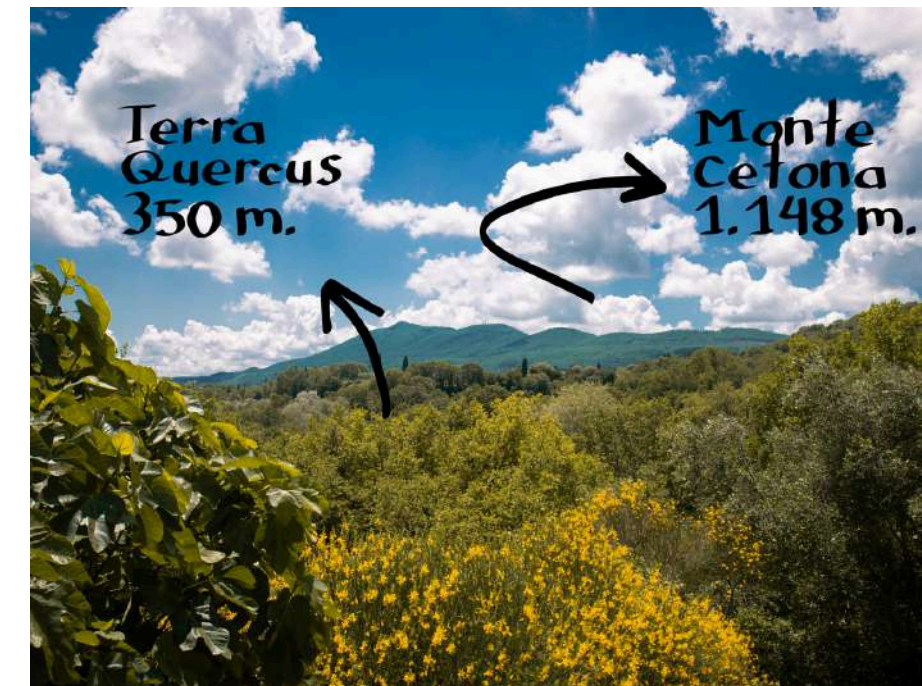
Gradual ripening

## Limestone soil

From the **erosion** of **Monte Cetona**

**Excellent porosity** and **permeability**

**More energy** and **nourishment** for the vineyard



## Mid-hill altitude

Lower heat peaks

Temperature range

Ventilation





# How do we transform **unique potential** into **true excellence**?





# High density and low yield per vine

The **narrow spacing** between the rows, just **1.30 meters**, causes the vines to compete, developing a **more extensive root system** that draws nutrients from **deeper, mineral-rich layers**.

As a result, **each vine produces fewer** but **more concentrated grape clusters**.

This approach is also beneficial for the vineyard's health, as the **reduced strain** allows the vines to **live longer**.







# Organic and natural vineyard management

Practicing **organic farming** means **preventing** vineyard diseases **without using chemicals**, but by acting in advance thanks to data from the **weather station** and using only **organic** and **natural compounds**.

**Indigenous yeasts, spontaneous fermentations**, and **minimal intervention** are our guiding principles.

This is the only way to **authentically express** our land and create wines that **uniquely represent our territory**.





# Zero impact on the environment and landscape

Our **love** and **respect for the land** are reflected in **sustainable choices**.

We produce **natural** and **organic wine**, use **only solar energy**, **repurpose used machinery**, and have designed a **zero-impact cellar** hidden in a pre-existing embankment, **completely invisible** from above.







# Selective production of Bordeaux blend

We focus **exclusively** on producing the **Bordeaux blend** with **two different interpretations**, Scherzo and QuartaLuna, both in **limited production**.

Thanks to our terroir, we are able to pursue a vision of wine that is **elegant** and **linear**, with a **good acidic backbone**.

This enhances **immediate drinkability** while ensuring **balance** and **longevity** for years to come.







Scan the QR code  
to discover more



# Let's stay in touch

**Thank you** for taking the time to discover **Terra Quercus**.

We're always open to **new collaborations, meaningful conversations,** and **inspiring projects.**

If our values resonate with yours,  
don't hesitate to **connect with us.**  
We **look forward** to **hearing from you.**



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[www.terraquercus.com](http://www.terraquercus.com) (under maintenance)



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