

Querciabella



Mongrana 2017

<i>Appellation</i>	Maremma Toscana DOC
<i>First vintage</i>	2005
<i>Cépages</i>	Sangiovese (50%); Cabernet Sauvignon (25%); Merlot (25%).
<i>Vineyards</i>	Alberese, Grosseto (Maremma). The vineyards at 20–50 m a.s.l. were planted in 2000 with a north-south orientation. The biodynamic approach has proven particularly suited to the acidic, iron-rich soils of Maremma, a mixture of silt and alluvial sand, sparse with areas of gravel and surface pebbles.
<i>Viticulture</i>	Organic, biodynamic since inception.
<i>Average Yield</i>	30 hl/ha.
<i>Production</i>	Approximately 60,000 bottles.
<i>Vintage profile</i>	The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and ripe tannins made it a fine start for elegant wines of tension and structure. Harvest dates: August 21–September 10.
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.48; Acidity: 5.60 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Maturity</i>	Drink young, though it has the brilliance to surprise you even 10 years after harvest.
<i>Ideal serving temperature</i>	14–18 °C (57–64 °F).
<i>Recommended glasses</i>	Riedel Extreme Riesling 4441/15; Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommeliers Riesling Grand Cru 4400/15. Zalto Universal 11300; Zalto Bordeaux 11200.
<i>Bottling and packaging</i>	0.750 liter, in 12 bottle case; Magnum (1.5 liters), single bottle case.
<i>Label</i>	Photo by Sebastiano Cossia Castiglioni.