

Querciabella



Mongrana 2018

<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 110,000 bottles.
<i>Vintage profile</i>	Already labelled by many as “classic”, 2018 is for sure one of the most harmonious vintages of the last decade due to regular weather patterns and a prolonged ripening season that lasted well into perfect Autumn days. From the onset of budburst, the growth season proceeded smoothly until picking. The near-perfect conditions at harvest and our great timing and precision in picking brought to the cellar grapes of exceptional quality. Harvest dates: August 28–September 28.
<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: 14%; pH: 3.61; Acidity: 5.12 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 Dilek Ilker Piffaretti.