

Querciabella



Turpino 2017

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2007
<i>Cépages</i>	Cabernet Franc (40%); Syrah (40%); Merlot (20%).
<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 10,000 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 1.
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	16 months in fine and extra-fine grained French oak barriques, up to 20% new.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.65; Acidity: 5.25 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>	Enjoy young. It will improve with further bottle ageing and evolve for at least 15 years after harvest.
<i>Ideal serving temperature</i>	15–18 °C (59–64 °F).
<i>Recommended glasses</i>	Riedel Extreme Syrah 4441/32; Riedel Extreme Cabernet 4441/0; Riedel Performance Syrah 6884/41; Riedel Performance Cabernet 6884/0; Riedel Sommeliers Hermitage 4400/30. Zalto Bordeaux 11200.
<i>Bottling and packaging</i>	0.750 liter, 6 bottle case; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case; Imperial (6 liters) single bottle wooden case.
<i>Label</i>	Photo by Alessandra Rocchetti.