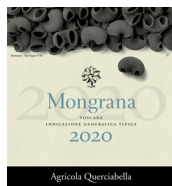


Querciabella



Mongrana 2020

TOSCANA IGT • BIANCO

- Production area* Maremma Toscana
- Appellation* Toscana IGT
- First vintage* 2020
- Cépages* Vermentino.
- Vineyards* We have been working closely with local, organic growers to assure the utmost quality of the wine and its distinct territorial character. The vineyards are planted on gently rolling hills at 30-50 m a.s.l. on the typical iron-rich soils of Maremma, a mixture of sparse silt and alluvial sand, with areas of gravel and surface pebbles. The average age of the vines is about 10 years.
- Viticulture* Organic.
- Yields* 40-50 hl/ha.
- Production* Approximately 15,000 bottles.
- Harvest* A vintage that posed some challenges during the growing season. From the April frosts that hit the young buds, thus limiting the vintage's volume, to the persistent dry and hot weather conditions that lasted well into the Summer. Meticulous attention was required in the vineyards, especially to regulate the ratio between vegetation and well-formed bunches. Fortunately, timely rains that fell in mid-august turned a laborious year into an excellent vintage that resulted in incredibly fragrant musts, sweet and balanced to the taste.
- Harvest dates* Late August —Early September.
- Maturation* Small cement and stainless steel vats.
- Analytical data* Alcohol content: 12.5%; pH: 3.40; Acidity: 5.60 g/l.
- 100% Vegan* No animal products or byproducts are used during wine making.
- Maturity* Best enjoyed in its youthful prime.
- Ideal serving temperature* 7-10 °C (44-50 °F).
- Recommended glasses* Riedel Extreme Riesling 4441/15;
Zalto Universal 11300.
- Bottling and packaging* 0.750 liter, in 12 bottle case.
- Label* Photo by Walter Prina.