

Querciabella



Mongrana 2020

MAREMMA TOSCANA DOC · ROSSO

<i>Appellation</i>	Maremma DOC
<i>First vintage</i>	2005
<i>Grapes</i>	Sangiovese (50%); Cabernet Sauvignon (25%); Merlot (25%).
<i>Vineyards</i>	<p>Alberese, Grosseto (Maremma).</p> <p>The vineyards at 20–50 m a.s.l. were planted in 2000 with a north-south orientation.</p> <p>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.</p>
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yields</i>	40 hL/ha.
<i>Production</i>	approximately 87,000 bottles.
<i>Vintage profile</i>	<p>A year of uncertainty, 2020 was marked in Maremma by the April frosts that substantially damaged the vines' young buds. The nearly drought-like conditions in spring meant that the grapes started to mature with little in the way of water reserves. The hot, dry conditions throughout Spring and Summer meant that the grapes started to mature with little in the way of water reserves and required meticulous attention to the canopy management. Fortunately, timely rains that fell in mid-August turned a challenging year into an excellent vintage. The result was perfectly matured grapes without that overripe note that can mar drier years resulted in incredibly fragrant musts, sweet and balanced to the taste.</p>
<i>Harvest</i>	August 28–September 23.
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.36; Acidity: 5.47 g/L; Sugar: <1.0 g/L.
<i>100% Vegan</i>	From vineyard to bottle, no animal products are used in any phase of our production.
<i>Ageing potential</i>	Drinking beautifully young, though it has the brilliance to surprise even 10 years after harvest.
<i>Ideal serving temperature</i>	14–18 °C (57–64 °F).
<i>Bottling and packaging</i>	0.750 liter, in 12 bottle case; Magnum (1.5 liters), single bottle case.
<i>Label</i>	Photo by Alessandra Rocchetti.