

Querciabella



Palafreno 2019

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2000
<i>Grapes</i>	Merlot (100%).
<i>Vineyards</i>	Ruffoli, Greve in Chianti. Cipresso and Marrone. The Merlot for Palafreno comes exclusively from two similar sites at around 350–400 m a.s.l. The vineyards grow on rugged, loose galestro soils, with a south, south-west orientation. The grapes from higher up the slope show distinct concentration and intensity, whereas those from the lower sides, richer in clay, have a fresher, more ethereal delivery.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha.
<i>Production</i>	Approximately 2,600 bottles.
<i>Vintage profile</i>	After a mild and dry winter, a cool, wet spring triggered a relatively slow growing season. However, the flowering and fruit set went well, anticipating a phenomenal harvest in quality and quantity. The first week of May saw the temperatures soar, and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the spring rains. September brought the desired day/night temperature differences, and excellent phenolic ripeness was achieved with beautiful skin-to-pulp ratios.
<i>Harvest</i>	September 19.
<i>Winemaking</i>	The Merlot grapes from the two vineyards close to the cellar, are hand-harvested and undergo a double selection process which ensures that only the best berries make it to the fermentation tanks. After racking, the wine matures for about 18 months in fine and extra-fine grained French oak barriques, 30% new. Once in the bottle, the wine ages for at least another year. Only released in the finest vintages.
<i>Analytical data</i>	Alcohol content: 14.5%; pH: 3.35; Acidity: 5.84 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>	Palafreno reveals its sublime character 6–7 years after harvest. It will continue to evolve for at least 20 years.
<i>Ideal serving temperature</i>	18–20 °C (64–68 °F).
<i>Bottling and packaging</i>	0.750 liter, 6 bottle in wooden 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>	Drawing by John Downer.