

Querciabella



Turpino 2019

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2007
<i>Grapes</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; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha.
<i>Production</i>	21,000 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 in Maremma, 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>	August 29–October 3.
<i>Winemaking</i>	The three varieties are fermented individually for 16 months in fine and extra-fine grained French oak barriques, up to 20% new. After the final blend is assembled in cement, the wine is bottled and ages for at least another year before release.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.38; Acidity: 5.64 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>	Enjoyable young, it reveals more complexity 5–6 years after harvest and will continue to evolve for at least another 15 years.
<i>Ideal serving temperature</i>	15–18 °C (59–64 °F).
<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.
<i>Label</i>	Photo by Alessandra Rocchetti.