

Querciabella



Mongrana 2022

TOSCANA IGT · BIANCO

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2020
<i>Grapes</i>	Vermentino 90%, Viognier 10%
<i>Vineyards</i>	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.
<i>Viticulture</i>	Organic
<i>Average yield</i>	40–50 hL/ha
<i>Production</i>	approximately 33,000 bottles
<i>Vintage profile</i>	The 2022 vintage was among the most particular ever recorded. The scarce rainfall during the vine's growth has posed more than a challenge in vineyard management operations, especially in maintaining healthy and vigorous plants up to the harvest. A dry winter and spring with relatively warm temperatures were followed by one of the harshest summers of the century. Finally, after months of waiting, the first rains arrived on the night between 15 and 16 August, bringing about a significant meteorological change, lowering daytime temperatures and thus reinvigorating the vines. The additional rainfall in late August and early September helped lengthen the ripening season. In the end, even though the quantity was slightly lower than usual, due to the smaller berries, the overall quality was excellent.
<i>Harvest</i>	Second week of September.
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.0%; pH: 3.30; Acidity: 5.60 g/L; Sugar: <1 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>	Best enjoyed in its youthful prime.
<i>Ideal serving temperature</i>	7–10 °C (44–50 °F)
<i>Bottling and packaging</i>	0.750 liter, in 12 bottle case.
<i>Label</i>	Photo by Alessandra Rocchetti.