

Querciabella



Mongrana 2021

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>	Alberese, Grosseto (Maremma). The vineyards at 20–50 m a.s.l. were planted in 2000 with a north-south orientation. The acidic, mineral-rich soil are typical 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 yields</i>	40 hL/ha.
<i>Production</i>	approximately 82,000 bottles.
<i>Vintage profile</i>	Winter's mild and dry conditions led to a premature budburst. Unfortunately, frost bit at the end of April, causing a reduction in yield. The rest of Spring was well within the norm, with sufficient rainfall in May. The flowering and fruit set took place without problems, as did the veraison. Without the heat spikes of the previous summer and just the right amount of rain on the first week of September, the grapes reached optimal maturation. Picking began a week later than usual to get the most out of the beautiful late-Summer coastal weather. The wines of 2021 definitely show all the style, finesse, and drinkability we look for in our Maremma bottlings.
<i>Harvest</i>	September 5–26
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 14.5%; pH: 3.50; 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 for years after the 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.