

Querciabella



Mongrana 2022

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, with areas of gravel and surface pebbles.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yields</i>	40 hL/ha
<i>Production</i>	120,000 bottles
<i>Vintage profile</i>	The seasonal pattern of the 2022 vintage was among the most unique ever recorded. Following a dry and warm winter and spring, one of the longest summers of the century ensued. The first rains arrived on the night between August 15th and 16th, ushering in a significant meteorological shift that favored the development of the grape clusters. Additional rains at the end of August and beginning of September extended the maturation season. Despite a yield slightly lower than usual, the healthy grapes, characterized by smaller berries, produced excellent quality and rich, intense musts.
<i>Harvest</i>	24 August–24 September
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.58; Acidity: 5.51 g/L; Sugar: <2 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 Sebastiano Cossia Castiglioni. Scan the QR code for the digital environmental label.

