

Querciabella



Palafreno 2020

ROSSO DI TOSCANA IGT

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2000
<i>Grapes</i>	Merlot (100%)
<i>Vineyards</i>	Ruffoli, Greve in Chianti. Cipresso, Marrone, Vigna Due. Cipresso and Marrone are situated close to the cellar, on rugged galestro soils at around 350-400 m a.s.l., with a south to south-west orientation. Grapes from higher up the slope have a distinct concentration and intensity, while those from lower sides, which are richer in clay, have a more ethereal delivery. Since 2020, the addition of grapes from Vigna Due, perched at 600 meters a.s.l., has injected a refreshing vibrancy, even amidst warmer vintages.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha
<i>Production</i>	6,000 bottles
<i>Vintage profile</i>	Amidst the global uncertainty, 2020 was a vintage worth remembering, not only because of the challenges it presented but also for the exceptional wines it produced: the bright and vibrant colours, extraordinary intensity, and silky tannins. A cold snap at the end of March disrupted a mild and dry winter that boosted an early budburst and vegetative growth in the vines. During spring, the wetter and rainier conditions required special attention to prevent diseases in the vineyards. Thankfully, nature was generous for the rest of the season, providing ample water and favourable conditions for grape maturation. Despite a drier summer, our viticultural team was as sharp as ever and managed the vineyards well, resulting in a good quantity of grapes of excellent quality.
<i>Harvest</i>	September 15-18
<i>Winemaking</i>	The best Merlot grapes 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, 20% new. Once in the bottle, the wine ages for at least another year. Only released in the best vintages.
<i>Analytical data</i>	Alcohol content: 14.5%; pH: 3.37; Acidity: 5.98 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, 3 and 6 bottle 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. Scan the QR code for the digital environmental label.

