

# Querciabella



## Mongrana 2023

MAREMMA TOSCANA DOC • ROSSO

<i>First vintage</i>	2005
<i>Grapes</i>	The blend of red grapes varies from vintage to vintage. Merlot (20%); Sangiovese (16%); Cabernet Sauvignon (16%); Cabernet Franc (16%); Mourvedre (14%); Syrah (12%); Petit Verdot (8%)
<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.  At Querciabella we focus on sustainable, organic farming practices: each vineyard is treated individually to prioritize environmental harmony and produce exceptional, terroir-driven wines
<i>Average yields</i>	40 hL/ha
<i>Production</i>	Approximately 77,300 bottles
<i>Vintage profile</i>	Despite the climatic challenges, the 2023 vintage in Maremma has confirmed the region's ability to produce high-quality wines. The season was marked by variable weather conditions, with a delayed start and difficulties due to high temperatures and low rainfall. However, despite a decrease in quantity, the wines of the 2023 vintage show a medium body, pleasant acidity on the palate, firm tannins, and a crisp finish, with good persistence and a distinctive character.
<i>Harvest</i>	September 1–20
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.36; Acidity: 5.47 g/L; Sugar: <1.0 g/L
<i>Certifications</i>	Organic; Vegan
<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 Emanuele Costantini. The picture portrays our vineyards in Alberese (GR), Maremma. Scan the QR code for the digital environmental label.

