

Querciabella



Mongrana Bianco 2024

TOSCANA IGT · BIANCO

<i>First vintage</i>	2020
<i>Grapes</i>	Vermentino (100%)
<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>Average yield</i>	40–50 hL/ha
<i>Production</i>	Approximately 18,000 bottles
<i>Vintage profile</i>	The 2024 growing season was defined by unstable weather conditions, starting with a cold, rainy spring that required constant vigilance to prevent fungal diseases, followed by a hot, dry summer. September brought unexpected heavy rainfall, creating a more prolonged harvest than expected. Despite these unpredictable weather patterns, the season in Maremma yielded a good bounty of healthy, high-quality grapes. The resulting wines are notable for their lively acidity, lower sugar levels, and complex aromas, reminiscent of historic vintages, offering immediate enjoyment while meeting the expectations of today's discerning consumers.
<i>Harvest</i>	First days of September
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.0%; pH: 3.35; Acidity: 5.5 g/L; Sugar: <1 g/L
<i>Certifications</i>	Organic; Vegan
<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 Emanuele Costantini. The picture portrays our vineyards in Alberese (GR), Maremma. Scan the QR code for the digital environmental label.

