

# Querciabella



## Turpino 2021

ROSSO DI TOSCANA IGT

|                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
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| <i>Appellation</i>               | Toscana IGT                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <i>First vintage</i>             | 2007                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <i>Grapes</i>                    | Cabernet Franc (40%); Syrah (40%); Merlot (20%)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <i>Vineyards</i>                 | <p>Alberese, Grosseto (Maremma).</p> <p>The vineyards at 20–50 m a.s.l. were planted in 2000 with a north-south orientation. The acidic, mineral-rich soils are typical of Maremma, a mixture of silt and alluvial sand, with areas of gravel and surface pebbles.</p> <p>At Querciabella we focus on sustainable, organic farming practices: each vineyard is treated individually to prioritize environmental harmony and produce exceptional, terroir-driven wines</p>                                                                                                                                |
| <i>Average yield</i>             | 30 hL/ha                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <i>Production</i>                | 8,900 bottles                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <i>Vintage profile</i>           | <p>The unusually mild winter weather and warm and dry conditions in February and March led to an early budburst. Unfortunately, in April, the temperatures dropped and caused some frost damage, resulting in a lower yield. The rest of the spring season was well within the norm, with sufficient rainfall in May. The summer was hot and dry, delaying grape development. Fortunately, without the heat spikes of the previous year and just the right amount of rain at the end of August and mid-September, the beautiful Tuscan sun allowed us to wait for the perfect time to start picking.</p> |
| <i>Harvest</i>                   | September 10—22                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <i>Winemaking</i>                | <p>The three grape varieties are harvested and fermented separately using some whole bunches. After 16 months maturation in French Oak barriques, up to 20% new, the final blend is assembled in cement vats. Once bottled, the wine ages for at least another two years before release.</p>                                                                                                                                                                                                                                                                                                             |
| <i>Analytical data</i>           | Alcohol content: 14.5%; pH: 3.55; Acidity: 5.46 g/L; Sugar: <1.0 g/L                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <i>Certifications</i>            | Organic; Vegan                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <i>Ageing potential</i>          | Enjoyable young, it reveals more complexity 5–6 years after harvest and will continue to evolve for at least another 15 years.                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <i>Ideal serving temperature</i> | 15–18 °C (59–64 °F)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <i>Bottling and packaging</i>    | <p>0.750 liter, 6 bottle case;</p> <p>Magnum (1.5 liters) and Double Magnum (3 liters)</p> <p>in single bottle wooden case;</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <i>Label</i>                     | <p>Photo by Alessandra Rocchetti.</p> <p>Scan the QR code for the digital environmental label.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |

