

Querciabella



Mongrana 2016

<i>Production area</i>	Alberese, Grosseto (Maremma).
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2005
<i>Cépages</i>	Sangiovese (50%); Cabernet Sauvignon (25%); Merlot (25%).
<i>Vineyards</i>	Banditella, Podere Harras, Sugherettaia.
<i>Exposure</i>	North-South; 20–50 m.s.l.
<i>Soil</i>	A mixture of silt and alluvial sand, with areas of gravel and surface pebbles that can be traced back to the Pleistocene.
<i>Viticulture</i>	Biodynamic (since inception).
<i>Yields</i>	Sangiovese: 55 hl/ha. Merlot: 50 hl/ha; Cabernet Sauvignon: 40 hl/ha.
<i>Production</i>	Approximately 110,000 bottles.
<i>Harvest</i>	Ample winter rainfall with stable, mild spring resulted in even budburst and shoot growth at the end of March. Abundant rainfall then followed into a normal balanced summer conditions producing small bunches. This perfect maturation was supported by significant diurnal temperature variation allowed harvest to start early and continue well into autumn. Harvest dates: 1st - 26th September.
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	Undergoes in small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.66; Acidity: 5.20 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of the grape growing or wine production.
<i>Maturity</i>	Recommended to drink young, though this wine will continue to develop and mature for at least ten years.
<i>Ideal serving temperature</i>	14–18° C (57–64° F)
<i>Recommended glasses</i>	Riedel Extreme Riesling 4441/15; Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommeliers Riesling Grand Cru 4400/15; Zalto Universal 11300; Zalto Bordeaux 11200.
<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.