

Querciabella



Palafreno 2013

Production area Ruffoli, Greve in Chianti.

Appellation Toscana IGT

First vintage 2000

Cépages Merlot (100%).

Vineyards Cipresso and Marrone.

Exposure Southwest; 350 m.s.l.

Soil Loose schistous skeletal soil with minimal clay.

Viticulture Organic since 1988, biodynamic since 2000.

Yields 28 hl/ha.

Production Approximately 3,000 bottles.

Harvest The growing season included a cool spring with abundant rainfall, followed by moderate summer heat and warm autumn temperatures, allowing grapes to ripen gradually through the end of October. This extended, more 'traditional', hang time, compared to recent vintages, produced harmonious and balanced wines.
Harvest start date: September 18.

Fruit collection Grapes are harvested by hand in 9 kg crates.

Élevage 18 months in 25% new, fine and extra-fine grained French oak barriques

Analytical data Alcohol content: 13.5%; pH: 3.47; Acidity: 6.11 g/l.

100% Vegan No animal products or byproducts are used during any phase of the grape growing or wine production.

Maturity Enjoyable now. Will reach maturity six to seven years after harvest and will continue to evolve for at least another twenty years.

Ideal serving temperature 18–20° C (64–68° F)

Recommended glasses Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommelier Bordeaux Grand Cru 4400/00; Riedel Sommeliers Hermitage 4400/30; Zalto Bordeaux 11200.

Bottling and packaging 0.750 liter, 6 bottles in wooden case;
Magnum (1.5 liters), single bottle wooden case;
Double Magnum (3 liters), single bottle wooden case;
Imperial (6 liters) single bottle wooden case.

Label Drawing by John Downer.