

# Querciabella



## Turpino 2015

<i>Production area</i>	Greve in Chianti: Ruffoli. Alberese, Grosseto: Banditella (Maremma).
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2007
<i>Cépages</i>	Cabernet Franc; Syrah; Merlot.
<i>Vineyards</i>	Ruffoli: Solatio, Faule and Casaocci. Banditella: Podere Harras and Sugherettaia.
<i>Exposure</i>	Ruffoli: South-Southwest; 350/450 m.s.l. Banditella: North-South; 30 m.s.l.
<i>Soil</i>	Ruffoli: The disintegration of quartz and feldspar sandstone produces deep and loose soil with sandy silt and strong presence of large stones. Banditella: 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.
<i>Yields</i>	30 hl/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Harvest</i>	Ample rain and cool temperatures in the winter were followed by dry, perfect Spring conditions which lead to even bud burst throughout the valley. Summer was dry with sporadic rainfall. Heat spike early in the summer kept bunches small resulting in a lower yield and beautiful fruit concentration with lively acidity. Harvest dates: Ruffoli September 8th - October 1st, Banditella September 1st - 30st.
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	16 months in 20% new fine and extra-fine grained French oak barriques.
<i>Analytical data</i>	Alcohol content: 14.00%; pH: 3.60; 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>	Enjoyable now. Will reach maturity four to five years after harvest and will continue to evolve for at least another fifteen years.
<i>Ideal serving temperature</i>	15–18° C (59–64° F)
<i>Recommended glasses</i>	Riedel Extreme Syrah 4441/32; Riedel Extreme Cabernet 4441/0; Riedel Performance Syrah 6884/41; Riedel Performance Cabernet 6884/0; Riedel Sommeliers Hermitage 4400/30; Zalto Bordeaux 11200.
<i>Bottling and packaging</i>	0.750 liter, 6 bottle case; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case; Imperial (6 liters) single bottle wooden case.
<i>Label</i>	Photo by Alessandra Rocchetti.