

# Querciabella



## Mongrana 2017

- Production area* Alberese, Grosseto (Maremma).
- Appellation* Maremma Toscana DOC
- First vintage* 2005
- Cépages* Sangiovese (50%); Cabernet Sauvignon (25%); Merlot (25%).
- Vineyards* Banditella, Podere Harras, Sugherettaia.
- Exposure and altitude* North-South; 20–50 m a.s.l.
- Soil* A mixture of silt and alluvial sand, with areas of gravel and surface pebbles that can be traced back to the Pleistocene.
- Viticulture* Organic; Biodynamic (since inception).
- Average Yield* 30 hl/ha.
- Production* Approximately 60,000 bottles.
- Vintage profile* The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy, ripe grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and the ripe tannins made for a perfect platform to make elegant wines of tension and great structure. Harvest dates: August 21–September 10.
- Harvest* Grapes are harvested by hand in 9 kg crates.
- Élevage* Small cement and stainless steel vats.
- Analytical data* Alcohol content: 13.5%; pH: 3.48; Acidity: 5.60 g/l.
- 100% Vegan* No animal products or byproducts are used during any phase of the grape growing or wine production.
- Maturity* Recommended to drink young, though this wine will continue to develop and mature for at least ten years.
- Ideal serving temperature* 14–18 °C (57–64 °F)
- Recommended glasses* 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.
- Bottling and packaging* 0.750 liter, in 12 bottle case; Magnum (1.5 liters), single bottle case.
- Label* Photo by Sebastiano Cossia Castiglioni.