

Querciabella



Mongrana 2013

- Production area* Alberese, Grosseto (Maremma).
- Appellation* Toscana IGT
- First vintage* 2005
- Cépages* Sangiovese (50%); Cabernet Sauvignon (25%); Merlot (25%).
- Vineyards* Banditella, Podere Harras, Sugherettaia.
- Exposure* North-South; 20–50 m.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* Biodynamic (since inception).
- Yields* Sangiovese: 55 hl/ha. Merlot: 50 hl/ha; Cabernet Sauvignon: 40 hl/ha.
- Production* Approximately 120,000 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. 4–7 September.
- Fruit collection* Grapes are harvested by hand in 9 kg crates.
- Élevage* Very small quantity of wine might mature in old French barriques for some months, while the remainder undergoes élevage in small cement vats.
- Analytical data* Alcohol content: 13.5%; pH: 3.60; Acidity: 5.10 g/l.
- 100% Vegan* No animal products or byproducts are used during any phase of 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 Vinum Extreme 4444/30; Riedel Sommeliers 4400/30; Spiegelau Authentis 81.
- Bottling and packaging* 0.750 liter, in 6 or 12 bottle cases; Magnum (1.5 liters), single bottle case.
- Label* Photo by Alessandra Rocchetti.