

# Querciabella



## Palafreno 2012

<i>Production area</i>	Ruffoli, Greve in Chianti.
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2000
<i>Cépages</i>	Merlot (100%).
<i>Vineyards</i>	Cipresso and Marrone.
<i>Exposure</i>	Southwest; 350 m.s.l.
<i>Soil</i>	Loose schistous skeletal soil with minimal clay.
<i>Viticulture</i>	Biodynamic (since 2000); organic (1988–1999).
<i>Yields</i>	28 hl/ha.
<i>Production</i>	Approximately 3,000 bottles.
<i>Harvest</i>	A very hot summer with drought-like conditions followed by heavy rainfall shortly before harvest led to excellent grape maturation in 2012. Harvest took place between late August and early September. This vintage produced well-proportioned wines: fruit-forward without excessive alcohol content. Harvest start date: September 15 <sup>th</sup> .
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	18 months in 25% new, fine and extra-fine grained French oak barriques
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.58; Acidity: 5.52 g/l.
	Gradazione: 14%; pH: 3,58; Acidità: 5,52 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of wine production.
<i>Maturity</i>	Enjoyable now. Will reach maturity around 2012, and will continue to evolve for over 15 years.
<i>Ideal serving temperature</i>	18–20° C (64–68° F)
<i>Recommended glasses</i>	Riedel Vinum Extreme 4444/0; Riedel Vinum Extreme 4444/07; Spiegelau Authentis 77.
<i>Bottling and packaging</i>	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.
<i>Label</i>	Drawing by John Downer.