

Querciabella



Turpino 2011

<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: Solatìo, Faule and Casaocci. Banditella: Podere Marrasa 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 (since inception).
<i>Yields</i>	30 hl/ha.
<i>Production</i>	Approximately 20,000 bottles.
<i>Harvest</i>	The 2011 vintage was characterized by unseasonably hot spring temperatures that gave rise to early flowering and excellent fruit set. Balanced summer temperatures, due in part to the proximity to the coast, produced very good maturation. Harvest dates: Greve August 26 — September 23. Harvest dates: from 17 August to 23 September in Banditella.
<i>Fruit collection</i>	Grapes are harvested by hand in 8 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: 3.55; Acidity: 5.25 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 2015, and will continue to evolve for at least another 15 years.
<i>Ideal serving temperature</i>	15–18° C (59–64° F)
<i>Recommended glasses</i>	Riedel Vinum Extreme 4444/30; Riedel Sommelier 4400/30; Spiegelau Authentis 81.
<i>Bottling and packaging</i>	0.750 liter, 6 or 12 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.