

Querciabella



Mongrana 2021

TOSCANA IGT · BIANCO

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2020
<i>Grapes</i>	Vermentino 70%, Viogner 30%.
<i>Vineyards</i>	We have been working closely with local, organic growers to assure the utmost quality of the wine and its distinct territorial character. The vineyards are planted on gently rolling hills at 30–50 m a.s.l. on the typical iron-rich soils of Maremma, a mixture of sparse silt and alluvial sand, with areas of gravel and surface pebbles. The average age of the vines is about 10 years.
<i>Viticulture</i>	Organic.
<i>Average yields</i>	40–50 hL/ha.
<i>Production</i>	approximately 25,000 bottles.
<i>Vintage profile</i>	Winter's mild and dry conditions led to a slightly premature budburst. Unfortunately, when temperatures dropped intensely at the end of April, frost caused drastic yields a drastic reduction in yield. Overall, Spring was well within the norm, and the May rains gave some respite to the water stress of the winter months. The flowering and fruit set took place without problems, as did the veraison without the previous year's summer heat spikes. Just the right amount of rainfall in the first week of September and the typical coastal early Autumn weather ensured optimal harvesting conditions, even if picking began a week later than average. Overall, we had a much-reduced vintage, but the wines we produced had all the style, finesse, and drinkability we look for in our Maremma bottlings.
<i>Harvest</i>	First week of September.
<i>Winemaking</i>	Small cement and stainless steel vats.
<i>Analytical data</i>	Alcohol content: 12.5%; pH: 3.35; Acidity: 5.50 g/L.
<i>100% Vegan</i>	From vineyard to bottle, no animal products are used in any phase of our production.
<i>Ageing potential</i>	Best enjoyed in its youthful prime.
<i>Ideal serving temperature</i>	7–10 °C (44–50 °F).
<i>Bottling and packaging</i>	0.750 liter, in 12 bottle case.
<i>Label</i>	Photo by Alessandra Rocchetti.