

Querciabella



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Palafreno

Tuscany, Italy

Vintage: 2013

Overview

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural, winemaking.

Winemaking

Palafreno comes from the Cipresso and Marrone vineyards which have been cultivated organically since 1988, and in 2000 underwent a full conversion to biodynamic practices.

Élevage lasts 18 months in 25% new, fine and extra-fine grained French oak barriques.

Tasting Notes

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.

Food Pairing

Enjoyable now and will continue to evolve for over 15 years. Best served between 64°- 68°F.

TECHNICAL INFORMATION

Varietals: 100% Merlot

Wine Alcohol: 13.5%

Titrateable Acidity: 6.11 g/L

pH: 3.47

Soil Composition: Loose schistous skeletal soil with minimal clay