

Querciabella



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Mongrana Bianco

Toscana IGT, Italy
Vintage: 2020

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.

Mongrana Bianco Toscana IGT, a new Vermentino-based wine, is a taste of things to come. Made with the same minimal intervention to mirror the defining traits of its red sibling, it illustrates the qualities the winery seeks from the Maremma: restrained power, coastal freshness and the purity of fruit which is its hallmark.

Winemaking

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 30-50m above sea level 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.

The grapes are harvested first thing in the morning when cooler temperatures preserve the aromatic qualities and natural acidity of the grape. Following fermentation, the wine matures for about 5 months in small cement and stainless steel tanks before bottling.

No animal products or byproducts are used in the production of this wine, making it suitable for vegans and vegetarians.

Tasting Notes

With its bright yellow color and green hues, Mongrana Bianco is instantly pleasing to the eye. On the nose, it is finely balanced, opening with hints of citrus and tangy yellow fruit accompanied by elegant floral notes. The Mediterranean character of the wine is announced by herbal notes of rosemary and thyme and is further enhanced by its refreshing saline quality. Light and elegant body with a crisp, mineral-driven palate that delivers gorgeous lime, pear, grapefruit, quince and yellow apple and frames the delicate structure. The lingering finish with its fresh almond bitterness is typical of a classic Vermentino from Maremma.

Harvest Notes

A vintage that posed some challenges during the growing season. From the April frosts that hit the young buds, thus limiting the vintage's volume, to the persistent dry and hot weather conditions that lasted well into the Summer. Meticulous attention was required in the vineyards, especially to regulate the ratio between vegetation and well-formed bunches. Fortunately, timely rains that fell in mid-August turned a laborious year into an excellent vintage that resulted in incredibly fragrant musts, sweet and balanced to the taste.

TECHNICAL INFORMATION

Varietals: 100% Vermentino
Wine Alcohol: 12.5%
Aging: Small cement and stainless steel vats
Cases Produced: 5,000 bottles