

Querciabella



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Mongrana Bianco

Toscana IGT, Italy
Vintage: 2021

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, a new Vermentino and Viognier blend, is a taste of things to come. Made with the same minimal intervention as its red sibling, it illustrates the qualities Querciabella seeks from 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. Average vine age is 10 years.

The grapes are harvested 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

A waxy, smooth feel rounds up the light and elegant body. The blend of Vermentino and Viognier offers a pleasing combination of fragrant, floral aromatics and stone fruit flavors with a crisp, mineral-driven palate. The lingering finish of fresh almond bitterness is typical of the whites from Maremma.

Harvest Notes

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.

TECHNICAL INFORMATION

Varietals: 70% Vermentino, 30% Viognier

Wine Alcohol: 12.5%

Aging: Small cement and stainless steel vats