

# MAISONS MARQUES & DOMAINES

## Querciabella



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### Mongrana

Maremma Toscana, Italy  
Vintage: 2021

|    |    |    |    |   |    |
|----|----|----|----|---|----|
| WE | 94 | JS | 93 | V | 90 |
|----|----|----|----|---|----|

#### 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.

First introduced with the 2005 vintage, Mongrana comes from the Alberese and Grosseto vineyards (20-50 meters above sea level) and has been organically and biodynamically grown since inception. The biodynamic approach has proven particularly suited to the acidic, iron-rich soils of Maremma, a mixture of silt and alluvial sand, sparse with areas of gravel and surface pebbles.

#### Winemaking

Grapes are hand-harvested in 9kg crates. In the cellar, the grapes undergo fermentation in stainless steel vats. After malolactic fermentation, the wine undergoes élevage both in stainless steel and cement until it is blended to be bottled.

#### Tasting Notes

Intense ruby red in the glass, the charm of Mongrana does not take long to reveal itself. Well-defined aromas of ripe fruit, morello cherry, blackberry and blueberry especially anticipate notes of kirsch, ivy, pine needles. As soon as the wine opens up in the glass, a more complex bouquet starts to emerge with slight hints of leather, coffee powder and cocoa enriched by a touch of liquorice. Juicy, fresh sip, with soft tannins. The long finale is savoury with mineral, iron notes that persist in the mouth.

#### Harvest Notes

Winter's mild and dry conditions led to a premature budburst. Unfortunately, frost bit at the end of April, causing a reduction in yield. The rest of Spring was well within the norm, with sufficient rainfall in May. The flowering and fruit set took place without problems, as did the veraison. Without the heat spikes of the previous summer and just the right amount of rain on the first week of September, the grapes reached optimal maturation. Picking began a week later than usual to get the most out of the beautiful late-Summer coastal weather. The wines of 2021 definitely show all the style, finesse, and drinkability we look for in our Maremma bottlings.

#### Food Pairing

The ideal serving temperature is 57° to 64°F. Recommended to drink young, though this wine will continue to develop and mature for at least ten years.

#### TECHNICAL INFORMATION

Varietals: 50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot

Wine Alcohol: 14.5%

Titrateable Acidity: 5.47 g/L

pH: 3.50

Soil Composition: A mixture of silt and alluvial sand, with areas of gravel and surface pebbles.