

## Querciabella



Querciabella

### Palafreno

Toscana IGT, Italy  
Vintage: 2017

V	96	JS	94
---	----	----	----

#### 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.

In certain years all the elements necessary for making superlative wines—sunlight, rainfall, temperature ranges—all come into perfect alignment. In those years, Querciabella produces Palafreno. The loose galestro schistous clay soils and the southern aspect of the Cipresso and Marrone vineyards allow for a slower ripening which Merlot demands to flourish. Through selective micro- vinification and long maturation, the texture is enhanced to perfection.

#### Winemaking

Palafreno comes from the Cipresso and Marrone vineyards in Ruffoli, which have been cultivated organically since 1988, and in 2000 underwent a full conversion to biodynamic practices. Only released in the best years, the wine matures for 18 months in fine and extra-fine grained French oak barriques (30% new).

#### Harvest Notes

The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and ripe tannins made it a fine start for elegant wines of tension and structure.

#### 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: 14.5%  
Titratable Acidity: 5.91 g/L  
pH: 3.36  
Soil Composition: Loose schistous skeletal soil with minimal clay