

Querciabella



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Turpino

Toscana IGT, Italy
Vintage: 2019

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.

Turpino is a newer wine to the Querciabella portfolio with the first vintage in 2007. The Alberese and Grosseto vineyards in Maremma were planted in 2000 with a north-south orientation. 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

After gentle destemming, the grapes are transferred into three and five-ton oak fermenters, where they undergo a brief period of cold maceration in preparation for a slow and natural fermentation process—which is prompted by the presence of ambient (indigenous) yeast—under carefully monitored, temperature-controlled conditions. The completion of primary fermentation leads to a phase of post-fermentation maceration, during which daily tastings serve to track tannin development and stability.

The wine is then separated from the skins by draining the tank by means of gravity flow. Only the resulting 'free run' is used when the wine is racked into barrels (French; 225-liter; 20% new oak; tight grain for cabernet franc; tight-to-medium grain for syrah and merlot). Full malolactic fermentation occurs in the barriques followed by 16 months of *élevage*. Finally, the blend is made and moved into cement tanks for an integration period of 6 to 8 months before bottling.

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

Harvest Notes

After a mild and dry winter, a cool, wet spring triggered a relatively slow growing season. However, the flowering and fruit set went well, anticipating a phenomenal harvest in quality and quantity. The first week of May saw the temperatures soar in Maremma, and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the spring rains. September brought the desired day/night temperature differences, and excellent phenolic ripeness was achieved with beautiful skin-to-pulp ratios.

Food Pairing

The ideal serving temperature is 59-64°F.

TECHNICAL INFORMATION

Varietals: 40% Cabernet Franc, 40% Syrah, 20% Merlot

Wine Alcohol: 14%

Titrateable Acidity: 5.64 g/L

pH: 3.38

New Oak: 16 months in 20% new fine and extra-fine grained French oak barriques