

Querciabella

Mongrana 2020

Maremma Toscana, Italy

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 Banditella, Podere Harras and Sugherettaia vineyards 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.

Harvest Notes

A year of uncertainty, 2020 was marked in Maremma by the April frosts that substantially damaged the vines' young buds. The nearly drought-like conditions in spring meant that the grapes started to mature with little in the way of water reserves. The hot, dry conditions throughout Spring and Summer meant that the grapes started to mature with little in the way of water reserves and required meticulous attention to the canopy management. Fortunately, timely rains that fell in mid-August turned a challenging year into an excellent vintage. The result was perfectly matured grapes without that overripe note that can mar drier years resulted in incredibly fragrant musts, sweet and balanced to the taste.

93
POINTS
JAMES SUCKLING.COM

Raspberries, currants, mulberries, orange zest and lemon leaves on the nose. Medium-bodied with lightly chewy tannins and bright acidity. Wild and savory with a delicious, crunchy finish. From organically grown grapes. Vegan. Drink or hold.

90
POINTS
Robert Parker
WINE

A certified organic wine, the Querciabella 2020 Maremma Toscana Mongrana is 50% Sangiovese with the rest of the blend consisting of equal parts Merlot and Cabernet Sauvignon. These are good amounts of each variety, as the wine shows the breezy freshness of Sangiovese next to the richness and voluptuous flavors of the other two grapes. Refined in cement and stainless steel, this is an elegant, medium-bodied wine with lots of bright fruit and cherry.



VARIETALS

50% Sangiovese
25% Cabernet Sauvignon
25% Merlot

WINE ALCOHOL

13.5%



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