



Querciabella, Greve in Chianti (Tuscany)

Mongrana Maremma Toscana DOC

Vintage	2020
Winemaker	Querciabella
Region	Tuscany
Alcohol	13.5% vol.
Grapes	50% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon

Winemaking

Each grape variety is processed and vinified individually. The grapes are hand-picked at the peak of their phenolic ripeness. After gentle fermentation in stainless steel tanks, 10 months of ageing takes place, mainly in cement tanks.

Our tasting note

The Querciabella Mongrana is the Maremma project of Querciabella. This pleasing red wine cuvée, consisting of 50% Sangiovese, 25% Merlot and 25% Cabernet Sauvignon, is an intensive ruby red in the glass. The delicate aroma of red fruits, combined with leather and tobacco aromas. Lively on the palate, with dark fruity aromas of black cherry and redcurrants. Soft tannins and stimulating acidity. Smooth and clean aftertaste. A great everyday wine.

Querciabella

The Querciabella vineyard, which is located south of Florence, is in the heart of the Chianti Classico zone in the municipality of Greve, and is now one of the most respected wine producers in Tuscany. The vineyard was established in 1974 by Giuseppe Cossia Castiglioni. The company, which is now run by his son Sebastiano Cossia Castiglioni, consists of around 70 hectares of vineyards. Another vineyard with 32 hectares was also acquired in the picturesque coastal landscape of Maremma in 1997. The operator proudly points out his connection to nature, which is why he has exclusively concentrated on organic, dynamic winemaking since the turn of the millennium.



Suitable with



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