



Querciabella, Greve in Chianti (Tuscany)

Palafreno Toscana Rosso IGT

Vintage	2019
Winemaker	Querciabella
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Merlot

Winemaking

Following careful harvest by hand, the grapes are brought directly to the winery in small 9 kg boxes, where they are destemmed and added to cement tanks. This is followed by a 15-day mash fermentation period, and then by ageing in French Barriques for 18 months. The wine is subsequently refined in bottles for 6 months, before finally being brought to the market after 28 months.

Our tasting note

Bright ruby red with garnet hues. A complex bouquet on the nose, with aromas of red plums, cherries, blackberries and roasted hazelnuts. Extremely lively on the palate with a recurring red-fruity aroma refined with a delicate Barrique note and a hint of cinnamon. Concentrated, long-lasting finish.

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.

