



MONGRANA 2019

Toscana, I.G.T

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.

TASTING NOTES

Intense ruby red in the glass, the charm of Mongrana does not take long to reveal itself. Well-defined aromas of ripe fruit, morello cherry, blackberry and blueberry especially anticipate notes of kirsch, ivy, pine needles. As soon as the wine opens up in the glass, a more complex bouquet starts to emerge with slight hints of leather, coffee powder and cocoa enriched by a touch of liquorice. Juicy, fresh sip, with soft tannins. The long finale is savoury with mineral, iron notes that persist in the mouth.

HARVEST NOTES

2019 started with another mild winter followed by a wet spring that posed some challenges in the vineyards; however, flowering and fruit set went well anticipating a phenomenal harvest both in quality and quantity. The first week of May saw the temperatures soar 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. Balmy conditions persisted well into the harvest that ended in October with the last pickings of Sangiovese in Chianti Classico.

VARIETALS

50% Sangiovese
25% Cabernet Sauvignon
25% Merlot

WINE ALCOHOL

14%

94
POINTS
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This is soft and juicy with a lovely, velvety texture and plenty of berry and currant flavors. Hints of chocolate, too. It's medium-to full-bodied with serious structure and a flavorful finish. Sangiovese, cabernet sauvignon and merlot. From organically grown grapes. Vegan. Drink from 2023.