

Mantellassi

MANTELLASSI

VITICOLTORI DAL 1960



Querciolaia
Alicante Maremma Toscana
IGT

REGION

Magliano in Toscana

VARIETY

100% Alicante

Alicante was one of the first grape varieties planted in the Fattoria Mantellassi. Found throughout Spain, where it is known as Granaxa, and in France as Grénage, this variety has many biotypes. It probably arrived in the Magliano in Toscana and Scansano hillsides during the Spanish occupation in 1600. First produced in 1977, Querciolaia is a wine with a long cellar life and excellent organoleptic characteristics.

VINIFICATION: Traditional red wine vinification with prolonged maceration on the skins

AGING AND FINISHING: Thirteen to sixteen months in barriques followed by several months of bottle aging

VINEYARD: Hillside with calcareous volcanic tufa soil. Grape yield: 5,000 kilos per hectare

TASTING NOTES

This wine is widely appreciated for its composite bouquet and its warm, unfussy, smooth and velvety palate.

FOOD PAIRINGS

Bistecca alla fiorentina, roast or braised veal with mushrooms