

Tonight we're uncorking



FATTORIA MANTELLASSI • Maremma Toscana IGT Alicante "Querciolaia" 2006

A TEMPTINGLY DELICIOUS ALICANTE

The Mantellassis have made Querciolaia for over 30 years. The 2006 is perfect with flavorsome foods

Fattoria Mantellassi, founded by Ezio half a century ago at Magliano in Toscana near Grosseto, embraces 215 hectares farmed today by Aleardo and Giuseppe Mantellassi, who release about ten labels. Their Querciolaia, here in the 2006 edition, is a standout. The family has made this red

since 1977 from alicante, one of the first varieties planted, cropped at less than 50 quintals per hectare. Alcohol content of 14.5% vol. and pleasing acidity augur well for future aging prospects but Querciolaia is delicious right now, on the cusp of youthful exuberance and mature austerity. 🍷

IN A NUTSHELL

MATCH WITH...

- Pappardelle with wild boar sauce
- Meat roasts
- Grills
- Mature cheeses

GLASS

Tulip, five or six cm at rim



APPEARANCE

Deep, orange-tinged garnet red

NOSE

Liqueur cherries lifted by wafts of nutmeg-led spice

PALATE

Balanced warmth and acidity, long



INFO:

FATTORIA
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GETTING THERE!

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