

Querciabella



Turpino | PRESS KIT

Querciabella

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Querciabella

Turpino – The new mosaic of Tuscan terroir from Querciabella.

Tuscany's benchmark producer of biodynamic fine wine unveils the fruit of over twelve years of focused field work with the release of Turpino 2010, a nuanced blend of Cabernet Franc, Syrah and Merlot which marries a small number of vineyard sites in Chianti Classico with the finest grapes grown in Maremma by Querciabella.

Although Turpino was first bottled as an estate reserve wine in the 2007 vintage, Querciabella will finally release 20,000 bottles of Turpino 2010 for worldwide distribution this spring. A welcome addition to the winery's lineup, Turpino exemplifies sublime quality achieved through rigorous production standards while bridging the gap between Querciabella's eponymous Chianti Classico and its flagship Supertuscan Camartina, by offering consumers a luxurious and ethically made wine at an accessible price point.

As with all Querciabella wines, elegance and finesse trump muscle in Turpino – whose lifted aromas of violets and wild berries, and youthful ruby color, lead the way to delicate purity of fruit, roundness and depth, accompanied by fine and silky tannins.

"Turpino is the culmination of years of patient exploration in the Querciabella vineyards and cellar," explains winery owner Sebastiano Cossia Castiglioni. "All along our objective has been to identify the best areas of our estate for specific grape varieties and to isolate our findings by producing wine on a lot-by-lot basis."

Turpino underscores the direction and detail of this monumental micro-vinification project given the limited areas from which the wine originates. Only a handful of vineyards, in fact, provide the grapes found in the new IGT blend, as nearly 90% of Querciabella's estate is dedicated exclusively to the cultivation of Sangiovese.

The name *Turpino* – like *Palafreno* and *Mongrana* which precede this wine in the Querciabella range – pays homage to *Orlando Furioso*, a 16th century Italian epic poem by Ludovico Ariosto.



"Turpino is the culmination of years of patient exploration in the Querciabella vineyards and cellar".

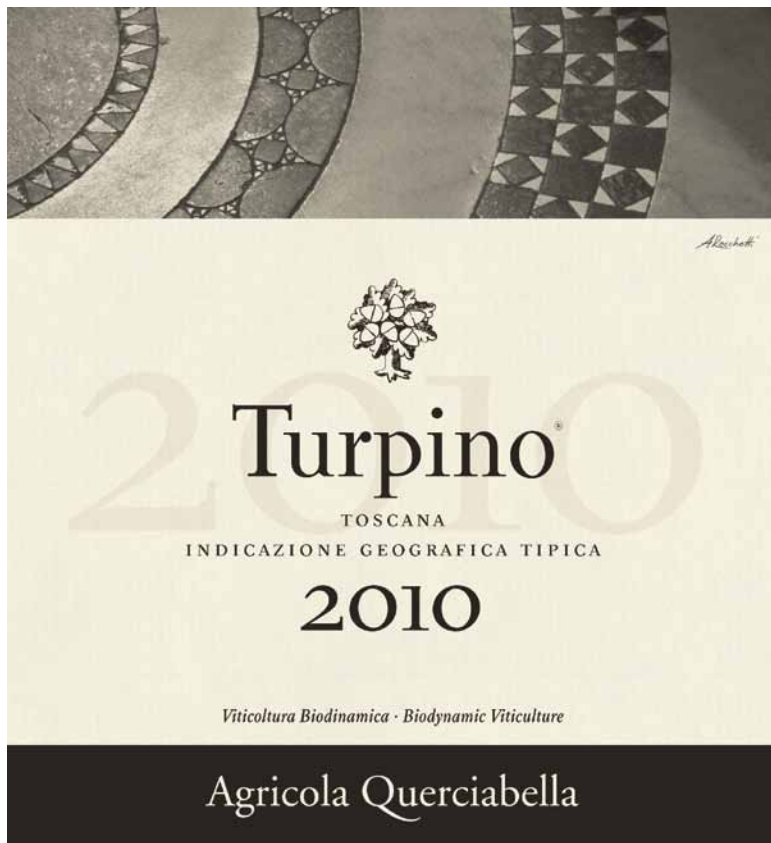
—SEBASTIANO COSSIA CASTIGLIONI
Owner and Honorary Chairman

Querciabella

<i>Production area</i>	Greve in Chianti: Ruffoli. Alberese, Grosseto: Banditella (Maremma).
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	2007
<i>Cépages</i>	Cabernet Franc; Syrah; Merlot.
<i>Vineyards</i>	Ruffoli: Solatìo, Faule and Casaocci. Banditella: Podere Marrasa and Sugherettaia.
<i>Exposure</i>	Ruffoli: South-Southwest; 350/450 m.s.l. Banditella: North-South; 30 m.s.l.
<i>Soil</i>	Ruffoli: The disintegration of quartz and feldspar sandstone produces deep and loose soil with sandy silt and strong presence of large stones. Banditella: A mixture of silt and alluvial sand, with areas of gravel and surface pebbles that can be traced back to the Pleistocene.
<i>Viticulture</i>	Biodynamic (since inception).
<i>Yields</i>	30 hl/ha.
<i>Production</i>	Approximately 20,000 bottles.
<i>Harvest</i>	The 2010 vintage was marked by cool springtime weather and substantial summer rainfall. Given Querciabella's well draining soils, sunny exposure and ventilated slopes, the impact of the rainfall was mitigated and disease pressure minimal. This vintage can be defined as producing wines typical of Querciabella, where purity of fruit, aromatics, elegance and balance are noteworthy. Harvest dates: from 1st September in Banditella to 15 October in Ruffoli.
<i>Fruit collection</i>	Grapes are harvested by hand in 8 kg crates.
<i>Élevage</i>	16 months in 20% new fine and extra-fine grained French oak barriques.
<i>Analytical data</i>	Alcohol content: 14.00%; pH: 3.73; Acidity: 5.17 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of wine production.
<i>Maturity</i>	Enjoyable now. Will reach maturity around 2015, and will continue to evolve for at least another 15 years.
<i>Ideal serving temperature</i>	15–18° C (59–64° F)
<i>Recommended glasses</i>	Riedel Vinum Extreme 4444/0; Riedel Sommeliers 4400/00; Spiegelau Authentis 35.
<i>Bottling and packaging</i>	0.750 liter, 6 or 12 bottle case; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case; Imperial (6 liters) single bottle wooden case.
<i>Label</i>	Photo by Alessandra Rocchetti.

Wine Tech Sheet

Querciabella



About the Label

NAME

Turpino – like *Palafreno* and *Mongrana* which precede this wine in the Querciabella range – pays homage to *Orlando Furioso*, a 16th century Italian epic poem by Ludovico Ariosto.

DESIGN & TYPE

Label design by Sebastiano Cossia Castiglioni.
Simona type design by Jane Patterson and John Downer for Querciabella's exclusive and proprietary use.

IMAGE

Detail of medieval Cosmatesque floors (12th–13th centuries).
Santa Maria in Trastevere, Rome.
Photo by Alessandra Rocchetti.

Querciabella

The winery

Founded in 1974 in the medieval town of Greve in Chianti, Querciabella exemplifies forward-thinking winemaking within a context of tradition. The estate has evolved over time into a benchmark for biodynamic viticulture, leading the way for producers throughout the region in eliminating the use of pesticides, herbicides and synthetic agents in wine growing.

Querciabella's owner Sebastiano Cossia Castiglioni, has integrated his personal regard for the environment into every facet of production at the winery. A lifelong vegetarian and committed animal rights activist, Sebastiano spearheaded the conversion to organics in 1988 and subsequently implemented biodynamic practices in 2000. Today, a cruelty-free approach to land stewardship is an integral part of daily operations at Querciabella.

With 80 hectares (197.5 acres) of prime Chianti Classico vineyards in Greve, Panzano, Radda and Gaiole, as well as 32 hectares (79 acres) in Alberese (Maremma), vinification of individual lots is carried out separately prior to blending, so as to highlight the diversity of soil features of each area. Plans to progressively expand the biodynamic program through the ongoing conversion of new vineyards is one of the defining features of the winery's future development.

Prior to the arrival of Turpino in 2013, Querciabella's acclaim rested on five extraordinary wines: Camartina, the winery's iconic flagship Super-tuscan; Palafrèno, a monovarietal Merlot; Batàr, considered by many to be one Italy's greatest white wines; Querciabella Chianti Classico, made from pure Sangiovese; and Mongrana, a versatile food-friendly red produced in coastal Maremma.

The desire to produce wines of unparalleled quality combined with deep conservationist values is a driver of constant innovation at Querciabella. Tangible initiatives such as *Bee Biodynamic*, a homegrown campaign supporting the health of local honeybee populations and a *100% Vegan* vineyard and cellar policy, characterize the true essence of this award-winning estate.

Querciabella produces approximately 300,000 bottles of wine each year. They can be found at prestigious restaurants, wine shops and hotels in over forty countries around the world.



"When it comes to the blend, all of the wine might be used or else a barrique-by-barrique selection can be made, giving us the privilege of using as little as 50% of total production for final bottling. Only the best of the best, no limits."

—SEBASTIANO COSSIA CASTIGLIONI
Owner and Honorary Chairman

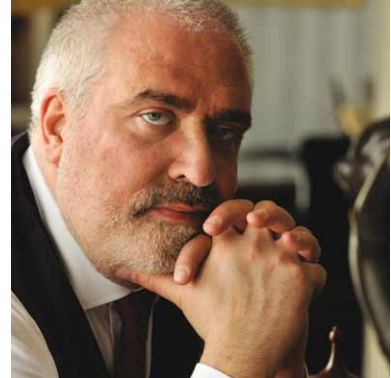
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Sebastiano Cossia Castiglioni

Born in Milan in 1966, Sebastiano Cossia Castiglioni is the owner and chairman of Querciabella, one of Italy's most prestigious and innovative wineries. Sebastiano is responsible for spearheading his estate's conversion to organic viticulture in 1988 and later integrating strict biodynamic practices there in 2000.

A vegetarian and animal rights activist for over thirty years, he is proud to call Querciabella 'cruelty-free', meaning animal-derived products are banned from all phases of grape growing and wine production. Querciabella has long enjoyed vast critical acclaim and is considered a qualitative benchmark among the world's leading organic producers of fine wine.

Sebastiano is a forward-thinking entrepreneur and the creator of a broad business network encompassing industries as diverse as sustainable agriculture, fine art, industrial design, financial advisory, advanced technology, venture capital and real estate. He currently lives with his family between Europe, North America and Asia.



SEBASTIANO COSSIA CASTIGLIONI
Owner and Honorary Chairman
Società Agricola Querciabella SpA

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Vineyards

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CAPTION

Querciabella was founded on the hilltop of Ruffoli (Greve in Chianti) in 1974.

PHOTO CREDIT

Photo by Walter Prina

CAPTION

Querciabella's vineyards in Grosseto (Maremma) have been cultivated biodynamically since inception in 2000.

PHOTO CREDIT

Photo by Walter Prina

CAPTION

Cover crops made up of over 30 seed varieties are the core feature of Querciabella's uniquely vegan approach to biodynamic viticulture.

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Photo by Paola Banchi

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Winery

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CAPTION

Querciabella's winemaking facilities (Greve in Chianti).

PHOTO CREDIT

Photo by Walter Prina

CAPTION

Barrique selection tailored to specific vineyard sites is an integral part of Querciabella's rigorous micro-vinification process.

PHOTO CREDIT

Photo by Walter Prina

CAPTION

Three and five-ton French oak fermenters are housed in Querciabella's cru fermentation cellar, which was inaugurated during the 2010 harvest.

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Photo by Walter Prina

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Turpino 2010

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CAPTION

Turpino 2010, a new addition to Querciabella's range of biodynamic fine wines.

PHOTO CREDIT

Photo by Walter Prina

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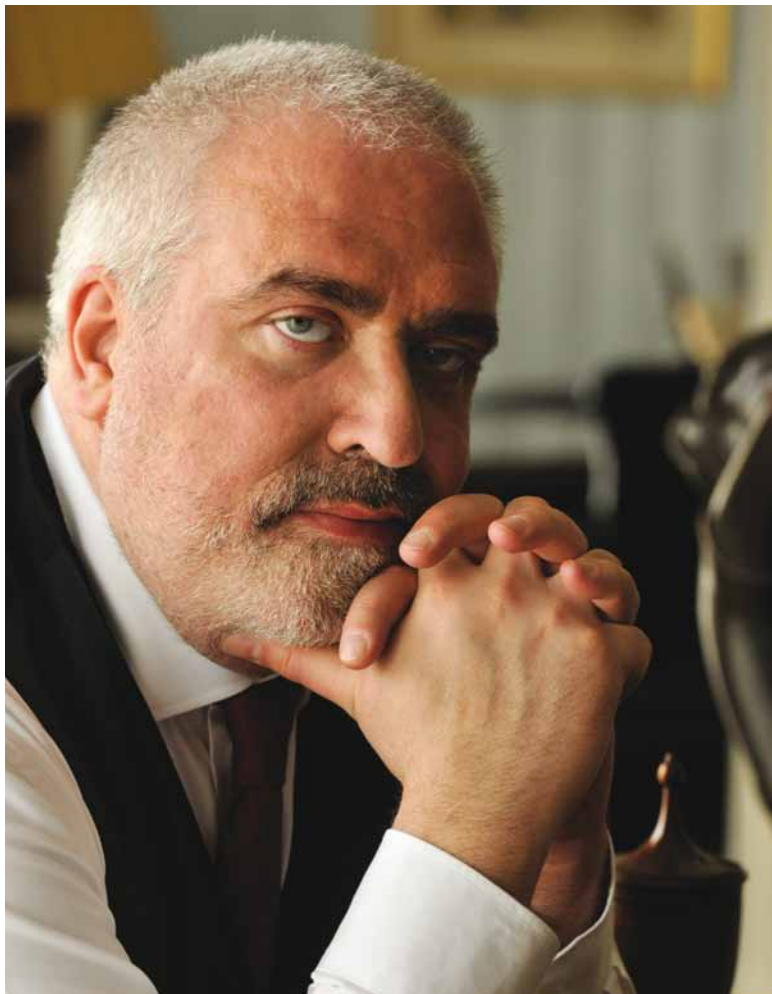
CAPTION

The full spectrum of Querciabella reds from 2010, a vintage that heightens the estate's quintessential traits of elegance and finesse.

PHOTO CREDIT

Photo by Walter Prina

Querciabella



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Sebastiano Cossia Castiglioni

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CAPTION

*Sebastiano Cossia Castiglioni,
Owner and Honorary Chairman
of Querciabella.*

PHOTO CREDIT

Photo by Jon Wyand