

Querciabella



Querciabella

Batàr

Tuscany, Italy

Vintage: 2015

Overview

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafrèno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural, winemaking.

Winemaking

Batàr originates on vines that grow in the two soil types found on the hilltop of Ruffoli: argillaceous matrix and sandstone at approximately 350 m, and marly schist and slate at approximately 600 m. The vineyards from which Batàr is obtained have been cultivated organically since 1988, and in 2000 have undergone a full conversion to biodynamic techniques.

Grapes are harvested by hand in 9-kilogram crates. Once alcoholic and malolactic fermentation are complete, Batàr continues to mature in the same barriques on its own yeast for nine months. Bâtonnage, or stirring of the lees, is carried out weekly. Fine and extra fine-grained French oak Burgundy barriques (228 l) are used, 25% new.

Vineyards include Casaocci Sud and Il Pallonaio for Chardonnay; Vigna del Dottore, La Lama, Il Bosco, La Collina, Vigna Chiara and Vigna il Diavolo for Pinot Blanc.

Harvest Notes

Ample rain and cool temperatures in the winter were followed by dry, perfect spring conditions which lead to even bud burst throughout the valley. Summer was dry with sporadic rainfall. Heat spike early in the summer kept bunches small resulting in a lower yield and beautiful fruit concentration with lively acidity.

Food Pairing

Enjoyable upon release, though it is recommended to wait four years after harvest for more complex notes to emerge. This wine continues to develop and evolve for over 20 years. The ideal serving temperature is 43° to 47°F.

TECHNICAL INFORMATION

Varietals: 50% Chardonnay, 50% Pinot Blanc

Wine Alcohol: 14%

Titrateable Acidity: 5.06 g/L

pH: 3.48