

Querciabella



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Batàr

Toscana IGT, Italy
Vintage: 2019

JS	95	V	93	WS	91
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Overview

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno 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.

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

Vintage after vintage, Querciabella's forward-thinking winemaking has evolved beyond the hedonistic idea of succeeding at growing foreign white grapes, albeit noble, in a stronghold of red wines to focus on expressing a specific sense of place. Clearly, Batàr's inherent vitality and classic minerality derive from the high elevation vineyards of Ruffoli and the Galestro soil typical of Chianti Classico's best sites.

Winemaking

Grapes are harvested by hand in 9kg crates. Once alcoholic and malolactic fermentation are complete, Batàr continues to mature in the same barriques on its own yeast for nine months. Bâtonnage is carried out weekly. Fine and extra fine-grained French oak Burgundy barriques (228 liters) are used, 20% 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

The 2019 vintage 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 diurnal swings and excellent phenolic ripeness was achieved with beautiful skin to pulp ratios.

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%
Titratable Acidity: 5.16 g/L
pH: 3.39