

Querciabella



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Batàr

Toscana IGT, Italy

Vintage: 2020

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.

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

Batàr's Chardonnay owes its flinty minerality and precision to the prevalence of galestro in two distinct south-facing sites: Casaocci Sud, at an altitude of 350 meters, and Il Pallonaio, Querciabella's highest vineyards at 600 meters, where more sandstones are present. The Pinot Bianco grows on cooler north-facing plots around 400 meters, where the galestro has broken down into clay and schist. These denser and fresher soils contribute to shaping the renown textural quality of Batàr. The vineyards from which Batàr is sourced have been cultivated organically since 1988, and in 2000 have undergone a full conversion to biodynamic techniques.

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.

Harvest Notes

A year of uncertainty, 2020 was marked in the vineyards by the cold spell that hit the young buds in April, thus limiting the vintage's volume. The persistent dry and hot weather conditions that followed lasted well into the summer, requiring meticulous canopy management to regulate the ratio between vegetation and developing bunches. Fortunately, timely rains in mid-august turned a laborious year into an excellent vintage that delivered incredibly fragrant musts, sweet and balanced to the taste.

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: 5.12 g/L

pH: 3.38