

## Querciabella



Querciabella

### Camartina

Toscana IGT, Italy

Vintage: 2015

WS	96	V	96	D	95	WA	94
----	----	---	----	---	----	----	----

#### Overview

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

The vineyards where the grapes for Camartina are grown are all located in close proximity to the winery in Ruffoli, on the hillside of Greve in Chianti. They have been cultivated organically since 1988 and converted to a strict biodynamic standard in 2000. Camartina is made and released only if the vintage reaches a very high quality level.

#### Winemaking

The grapes are carefully selected in the vineyards and harvested by hand. The grapes are then destemmed, not crushed, and conveyed into temperature-controlled stainless steel vats or, just for the very best parcels, small temperature-controlled concrete vats. Here, alcoholic fermentation, maceration and malolactic fermentation take place. Macerations last about 12 days for the Sangiovese, and up to 20 days for the Cabernet Sauvignon.

The wine is then transferred to barriques. The different cépages undergo separate élevage for one year. At this stage, the best lots, selected through extensive tasting, are assembled into the final blend, and they undergo another year of élevage. 30% new French oak from Tronçais, Nevers and Allier. The wine is regularly racked and tasted during the whole barrel maturation. After bottling the wine rests for about six months before release. The wine is released no sooner than 30 months after harvest.

#### 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

Camartina should be served between 59° - 64°F.

#### TECHNICAL INFORMATION

Varietals: 70% Cabernet Sauvignon, 30% Sangiovese

Wine Alcohol: 14%

Titrateable Acidity: 5.51 g/L

pH: 3.60

New Oak: 30%