

MAISONS MARQUES & DOMAINES

Querciabella



Querciabella

Camartina

Toscana IGT, Italy
Vintage: 2017

JS	95	V	95	WS	92
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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, 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 raked 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.

Tasting Notes

Camartina 2017 has a beautiful floral fabric entwined with scents of wild herbs, plump blackberries and cedar spice, promising elegance and poise even in this warmer vintage. Expressive and generous on the full-bodied palate, it reveals an abundance of ripe black cherries and plums, blackcurrants, cassis, and a mild earthiness with a touch of black pepper. The fine structure of this wine lies in the seamless integration of sophisticated and sturdy tannins along with a bright acidity weaving it all together. The Sangiovese is evident, delivering its Tuscan footprint and hints of flowery tea leaves and dried roses that add another dimension to the wine's complexity.

Harvest Notes

The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and ripe tannins made it a fine start for elegant wines of tension and structure.

TECHNICAL INFORMATION

Varietals: 70% Cabernet Sauvignon, 30% Sangiovese
Wine Alcohol: 14.5%
Titratable Acidity: 5.44 g/L
pH: 3.51
New Oak: 30%