

## Querciabella



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### Camartina

Toscana IGT, Italy  
Vintage: 2021

#### 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.

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. Casaocci Sud for Cabernet Sauvignon, and Montoro, Solatio and Tinamicaio for Sangiovese. They have been cultivated organically since 1988 and converted to plant-based biodynamic in 2000. Camartina is made and released only if the vintage reaches a very high quality level.

#### Winemaking

The two varieties are fermented individually, lot by lot. The base wines mature for 18 months in fine and extra-fine grained French oak barriques, up to 20% new, before the final blend is assembled in cement. Once in the bottle, the wine ages for at least another year before release.

#### Harvest Notes

The unusually mild winter weather and warm and dry conditions in February and March led to an early budburst. Unfortunately, in April, the temperatures dropped and caused some frost damage, resulting in a lower yield. The rest of the spring season was well within the norm, with sufficient rainfall in May. The summer was hot and dry, delaying grape development. Fortunately, without the heat spikes of the previous year and just the right amount of rain at the end of August and mid-September, the beautiful Tuscan sun allowed us to wait for the perfect time to start picking. As a result of a prolonged but harmonious ripening, the wines from the 2021 harvest exhibit the signature complexity and finesse that we always strive for.

#### TECHNICAL INFORMATION

Varietals: 70% Cabernet Sauvignon, 30% Sangiovese  
Wine Alcohol: 14.5%  
Titratable Acidity: 6.23 g/L  
pH: 3.40