

Querciabella



VARIETALS:

50% Chardonnay
50% Pinot Blanc

WINE ALCOHOL: 14%

Batàr 2020 *Toscana IGT, Italy*

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

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.

94
POINTS
JAMES SUCKLING.COM

Intense nose of cedar, smoked almond, mango puree, papaya and lemon pie. Full-bodied, dense and creamy with delicious praline and pie-crust character, balanced by just the right amount of lemony acidity. From organically grown grapes. Vegan. Drink now.

93
POINTS
VINOUS

The 2020 Batàr, Querciabella's Chardonnay/Pinot Blanc white, is laced with hints of tangerine oil, jasmine, spice and pear. Light tropical accents appear later, adding gorgeous nuance throughout. The move towards high elevation vineyards and picking earlier yields a Batàr endowed with terrific freshness and plenty of style.

93
POINTS
KOSHER

I have not tasted this wine in a while, and it's a delight to come back to it now. Compared to older vintages, I find this blend of equal parts Pinot Bianco and Chardonnay to be quite improved. The organic 2020 Batàr (with 20,000 bottles made) offers fresh, citrusy tones with lemon curd and candied peach. This barrique-aged white also offers mid-weight density and plenty of orchard fruit, saffron and light spice. It concludes with fresh acidity.

92
POINTS
WINE SPIRITS

This barrel-aged blend is equal parts chardonnay and pinot bianco. It's bold and heady with flavors of poached pear, buttered pineapple and vanilla bean couched in a rich, saline-inflected texture. Cool mineral tones emerge after an hour in the glass, along with scents of orange blossom and chamomile that lift the finish.



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