

QUERCIABELLA BATÀR 2017 TOSCANA IGT

Winemaker Manfred Ing and his team continue to fine tune the approach here, but frankly, what comes through most is the tremendous passion behind everything at Querciabella.

- Antonio Galloni | Vinous

The legendary ability of Batàr to defy age and improve over time requires a careful combination of hand-selected grapes of Chardonnay and Pinot Bianco, a punctual micro-vinification regime and patient maturation in barrel. The extended time spent on lees in premium French barriques allows the individual lots to develop their best expression. Only when optimal élevage is complete, the final blend comes together through extensive sampling. Further ageing in bottle, before its release, puts the seal on the layered texture that defines Batàr's proverbial mouthfeel.

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.



This 50-50 blend of Chardonnay and Pinot Blanc from Querciabella is one of Italy's iconic whites. Slightly smoky and spicy out front, its aromas evolve through white blossoms, citrus, melon, tropicals and savory herbs. A creamy, complex palate features tart citrus—grapefruit and lemon—along with white nectarine and more tropicals, including hints of pineapple and guava. A savory, minerally finish goes on endlessly.

Robb Report | May 2021



A gorgeous wine, the 2017 Batàr is soft, open-knit and alluring from the first taste. Apricot, chamomile, mint, peach and dried herbs are all finely knit in the 2017. Although the 2017 will improve in bottle, it is already accessible and easy to enjoy. The interplay of textural richness and freshness makes for a beguiling white. *August 2019*



This is a rich and layered white with cooked-apple, honey, lime and light vanilla character that flows across the palate. Medium to full body. Flavorful finish. Excellent depth and beauty. Blend of pinot bianco and chardonnay. From biodynamically grown grapes. Drink now. *August 2019*



This is certainly complex and ageworthy. With its light almond flavour it seems slightly more like a particularly successful Corton-Charlemagne than Bâtard-Montrachet to me. Very sophisticated wine that seems rich initially but then finishes sleek and lively with layers of honey and lime. Very neat and rewarding now but it clearly signals that it will go through many different stages. Well done! Serious wine for the table. *January 2021*



13.5% Alc. 50% Chardonnay 50% Pinot Blanc