

Querciabella



Camartina 2016

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1981
<i>Cépages</i>	Cabernet Sauvignon (70%); Sangiovese (30%).
<i>Vineyards</i>	<p>Ruffoli, Greve in Chianti. Casaocci Sud for Cabernet Sauvignon; Montoro, Solatio and Tinamicaio for Sangiovese.</p> <p>With its galestro soils and south-facing exposure, the Casaocci Sud vineyard offers the perfect environment for textbook Cabernet Sauvignon, here refined by lighter, lifted notes.</p> <p>On a cooler slope, Poggerino's denser soils, richer in clay, typically provide the wine's structural backbone as well as the intensity and depth required for successful ageing.</p> <p>The Sangiovese grows in selected vineyard blocks ranging from 350 m to 600 m a.s.l. with varying orientation, south to south-west. At lower altitudes, galestro and clay soils impart elegance to the wines while higher up the hill sandstones become prevalent, gifting Sangiovese a juicier vitality.</p>
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Average Yield</i>	30 hl/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Vintage profile</i>	<p>A mild winter, interrupted by some heavy rainfall in February, resulted in even budburst and shoot growth at the end of March. Warm spring temperatures and abundant rains in April were mitigated by a cooler but dryer May, anticipating a regular summer season. Almost perfect ripening conditions were supported by significant diurnal temperature variation that allowed for great phenolic maturation while preserving bright fruit flavours and zesty acidity.</p> <p>Harvest dates: September 19–October 5.</p>
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	The two grape varieties are picked and fermented individually before maturing for 18 months in fine and extra-fine grained French oak barriques, up to 30% new.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.42; Acidity: 5.76 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Maturity</i>	The extraordinary ageing potential of Camartina begins to show 6–7 years after harvest. It will continue to evolve for 20 more years.
<i>Ideal serving temperature</i>	15–18 °C (59–64 °F).
<i>Recommended glasses</i>	Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommeliers Bordeaux Grand Cru 4400/00. Zalto Bordeaux 11200.
<i>Bottling and packaging</i>	0.750 liter, 6 bottle wooden case; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case; Imperial (6 liters) single bottle wooden case.
<i>Label</i>	Drawing by Bernardino Luino.