

Querciabella



Camartina 2017

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1981
<i>Grapes</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>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. Harvest dates: September 12–28.</p>
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Maturation</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: 14.5%; pH: 3.51; Acidity: 5.44 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Longevity</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.