

Querciabella



Batàr 2019

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1988
<i>Grapes</i>	Chardonnay (50%); Pinot Bianco (50%).
<i>Vineyards</i>	<p>Ruffoli, Greve in Chianti. Casaocci Sud and Il Pallonaio for Chardonnay; Vigna del Dottore, La Lama, Il Bosco, La Collina, Vigna Chiara and Vigna il Diavolo for Pinot Bianco.</p> <p>Batàr's Chardonnay owes its flinty minerality and precision to the prevalence of galestro in two distinct south-facing sites: Casaocci Sud, around 350 m a.s.l., and Il Pallonaio, Querciabella's highest vineyards at 600 m a.s.l., where more sandstones are present.</p> <p>The Pinot Bianco grows on cooler north-facing plots around 400 m a.s.l., where the galestro has broken down into clay and schist. These denser and fresher soils contribute to shaping the renown textural quality of Batàr.</p>
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Average Yield</i>	25 hl/ha.
<i>Production</i>	Approximately 20,000 bottles.
<i>Vintage profile</i>	<p>The vintage 2019 started with another mild winter followed by a wet spring that posed some challenges in the vineyards; however, flowering and fruit set went well anticipating a phenomenal harvest both in quality and quantity. The first week of May saw the temperatures soar and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the Spring rains. September brought the desired day/night temperature differences, and excellent phenolic ripeness was achieved with beautiful skin to pulp ratios.</p> <p>Harvest dates: September 10–17.</p>
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Maturation</i>	Batàr owes its complexity to a careful vinification in barrique that exalts the diversity of each lot. The wine matures on its own yeasts for more than 9 months, with regular <i>bâtonnage</i> . Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.39; Acidity: 5.16 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>	Enjoy young, it develops more and more complexity as it ages in the bottle. It continues to evolve for 20 years and beyond.
<i>Ideal serving temperature</i>	6–8 °C (43–47 °F).
<i>Recommended glasses</i>	Riedel Extreme Chardonnay 4441/97; Riedel Extreme Pinot Noir 4441/07; Riedel Performance Chardonnay 6884/97. Zalto Burgundy 11100.
<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.
<i>Label</i>	Drawing by Bernardino Luino.