

# Querciabella



## Camartina 2018

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1981
<i>Grapes</i>	Cabernet Sauvignon (70%); Sangiovese (30%).
<i>Vineyards</i>	Ruffoli, Greve in Chianti. Casaocci Sud for Cabernet Sauvignon; Montoro, Solatio and Tinamicaio for Sangiovese. 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. 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. 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.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Avarege yields</i>	30 hl/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Vintage profile</i>	Already labelled by many as "classic", 2018 is for sure one of the most harmonious vintages of the last decade due to regular weather patterns and a prolonged ripening season that lasted well into perfect Autumn days. From the onset of budburst, the growth season proceeded smoothly until picking. The near-perfect conditions at harvest and our great timing and precision in picking brought to the cellar grapes of exceptional quality.
<i>Harvest</i>	September 06–October 10. By hand in several pickings according to ripeness and quality.
<i>Winemaking</i>	The two varieties are fermented individually, lot by lot. The base wines mature for 18 months in fine and extra-fine grained French oak barriques, up to 30% new, before the final blend is assembled in cement.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.49; Acidity: 5.47 g/l; Sugar: <1 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Ageing potential</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>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.