

# Querciabella



## Batàr 2020

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1988
<i>Grapes</i>	Chardonnay (50%); Pinot Bianco (50%).
<i>Vineyards</i>	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. 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. 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.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	25 hL/ha.
<i>Production</i>	Approximately 20,000 bottles.
<i>Vintage profile</i>	A year of uncertainty, 2020 was marked in the vineyards by the cold spell that hit the young buds in April, thus limiting the vintage's volume. The persistent dry and hot weather conditions that followed lasted well into the Summer, requiring meticulous canopy management to regulate the ratio between vegetation and developing bunches. Fortunately, timely rains in mid-august turned a laborious year into an excellent vintage that delivered incredibly fragrant musts, sweet and balanced to the taste.
<i>Harvest</i>	August 26–September 16.
<i>Winemaking</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 bâtonnage. Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.38; Acidity: 5.12 g/L; Sugar: <1.0 g/L.
<i>100% Vegan</i>	From vineyard to bottle, no animal products are used in any phase of our production.
<i>Ageing potential</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>Bottling and packaging</i>	0.750 liter, 6 bottle in 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.