

Querciabella



Camartina 2019

<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>Average yield</i>	30 hL/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Vintage profile</i>	After a mild and dry winter, a cool, wet spring triggered a relatively slow growing season. However, the flowering and fruit set went well, anticipating a phenomenal harvest 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. Balmy conditions persisted well into the harvest that ended in Mid October with the last pickings of Sangiovese.
<i>Harvest</i>	September 19–October 17.
<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: 14.5%; pH: 3.51; Acidity: 5.68 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>	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.