

Querciabella



Batàr 2021

BIANCO DI TOSCANA IGT

<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 vineyard at 600 m a.s.l., where more sandstone is 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>	16,000 bottles
<i>Vintage profile</i>	The unusually mild winter weather and warm and dry conditions in February and March led to an early budburst. Unfortunately, in April, the temperatures dropped and caused some frost damage, resulting in a lower yield. The rest of the spring season was well within the norm, with sufficient rainfall in May. The summer was hot and dry, delaying grape development. Fortunately, without the heat spikes of the previous year and just the right amount of rain at the end of August and mid-September, the beautiful Tuscan sun allowed us to wait for the perfect time to start picking. As a result of a prolonged but harmonious ripening, the wines from the 2021 harvest exhibit the signature vibrancy and finesse that we always strive for.
<i>Harvest</i>	September 14–20
<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 minimal bâtonnage. Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.33; Acidity: 5.21 g/L; Sugar: <1.5 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, 3 and 6 bottle case; Double Magnum (3 liters), single bottle wooden case.
<i>Label</i>	Drawing by Bernardino Luino. Scan the QR code for the digital environmental label.

