

# Querciabella



## Camartina 2020

ROSSO DI TOSCANA IGT

<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 and Poggerino 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. On a cooler slope, Poggerino's denser soils, richer in clay, typically provide the wine's structural backbone as well as the intensity 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 lend elegance to the wines, while uphill, where sandstones become prevalent, they exhibit a juicier vitality.
<i>Viticulture</i>	Organic; plant-based biodynamics.
<i>Average yield</i>	30 hL/ha
<i>Production</i>	12,000 bottles
<i>Vintage profile</i>	Amidst the global uncertainty, 2020 was a vintage worth remembering, not only because of the challenges it presented but also for the exceptional wines it produced: the bright and vibrant colours, extraordinary intensity, and silky tannins. A cold snap at the end of March disrupted a mild and dry winter that boosted an early budburst. During spring, the wetter and rainier conditions required special attention to prevent diseases in the vineyards. Thankfully, nature was generous for the rest of the season, providing ample water and favourable conditions for grape maturation. Despite a drier summer, our viticultural team was as sharp as ever and managed the vineyards well, resulting in a good quantity of grapes of excellent quality.
<i>Harvest</i>	September 18–October 16
<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 20% new, before the final blend is assembled in cement. Once in the bottle, the wine ages for at least another year before release.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.46; Acidity: 5.88 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, 3 and 6 bottle 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. Scan the QR code for the digital environmental label.

