

Querciabella



Batàr 2022

BIANCO DI TOSCANA IGT

First vintage

1988

Grapes

Chardonnay (50%); Pinot Bianco (50%)

Vineyards

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 derives its flinty minerality and precision from the galestro-rich soils of two distinct south-facing sites: Casaocci Sud, at approximately 350 meters above sea level, and Il Pallonaio, our highest vineyard at 600 m, where sandstone also plays a significant role. The Pinot Bianco thrives in cooler, north-facing plots at around 400 m. Here, the galestro has weathered into clay and schist, creating denser, fresher soils that contribute to Batàr's renowned textural complexity.

At Querciabella we focus on sustainable, organic farming practices: each vineyard is treated individually to prioritize environmental harmony and produce exceptional, terroir-driven wines.

Average yield

25 hL/ha

Production

20,000 bottles

Vintage profile

Batàr 2022 dazzles with a vivacity that defies the vintage's intensity. The growing season presented extremes and challenges: following a warm winter that prompted early vine development, our high altitude vineyards narrowly avoided late spring frost damage. A scorching summer with record-breaking temperatures and minimal rainfall pushed the vines to their limits, but timely August rains rejuvenated them, leading to an exceptional white grape harvest.

Harvest

September 14–20

Winemaking

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.

Analytical data

Alcohol content: 14%; pH: 3,33; Acidità: 5,21 g/L; Zucchero: 1,5 g/L

Certifications

Organic; Vegan

Ageing potential

Enjoy in its youth for its vibrant character, or cellar it for even greater depth and nuance over the next 20 years and beyond.

Ideal serving temperature

6–8 °C (43–47 °F)

Bottling and packaging

0.750 liter, 3 and 6 bottle case;
Magnum (1.5 liters) and Double Magnum (3 liters),
single bottle wooden case.

Label

Drawing by Bernardino Luino.

Scan the QR code for the digital environmental label.

