

# Querciabella



## Batàr 2016

<i>Production area</i>	Ruffoli, Greve in Chianti.
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1988
<i>Cépages</i>	Chardonnay (50%); Pinot Blanc (50%).
<i>Vineyards</i>	Casaocci Sud and Il Pallonaio for Chardonnay; Vigna del Dottore, La Lama, Il Bosco, La Collina, Vigna Chiara and Vigna il Diavolo for Pinot Blanc.
<i>Exposure</i>	South, Southeast and Southwest; 350–600 m.s.l.
<i>Soil</i>	Batàr originates on vines that grow in the two soil types found on the hilltop of Ruffoli: argillaceous matrix and sandstone at approximately 350 m, marly schist and slate at approximately 600 m.
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Yields</i>	25 hl/ha.
<i>Production</i>	Approximately 15,000 bottles.
<i>Harvest</i>	Ample winter rainfall with stable, mild spring resulted in even budburst and shoot growth at the end of March. Abundant rainfall then followed into a normal balanced summer conditions producing small bunches. This perfect maturation was supported by significant diurnal temperature variation allowed harvest to start early and continue well into autumn. Harvest dates: Aug 23 - September 12
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	Once alcoholic and malolactic fermentation are complete, Batàr continues to mature in the same barriques on its own yeast for nine months; <i>bâtonnage</i> is carried out weekly. Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.36; Acidity: 5.15 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of the grape growing or wine production.
<i>Maturity</i>	Enjoyable upon release, though it is recommended to wait four years after harvest for more complex notes to emerge. Continues to develop and evolve for over twenty years.
<i>Ideal serving temperature</i>	6–8° C (43–47° F)
<i>Recommended glasses</i>	Riedel Extreme Chardonnay 4441/97; Riedel Extreme Pinot Noir 4441/07; Riedel Performance Chardonnay 6884/97; Zalto Burgundy 11100.
<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.
<i>Label</i>	Drawing by Bernardino Luino.