

Querciabella



Camartina 2013

<i>Production area</i>	Ruffoli, Greve in Chianti.
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1981
<i>Cépages</i>	Cabernet Sauvignon (70%); Sangiovese (30%).
<i>Vineyards</i>	Poggerina, Faule and Casaocci South for Cabernet Sauvignon; Montoro, Solatio and Tinamiciaio for Sangiovese.
<i>Exposure</i>	South-Southwest, South-Southeast; 350–400 m.s.l.
<i>Soil</i>	Turbidite sandstone surrounded by clay matrix content with alternating layers of siltstone. Mid to late Oligocene period.
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Yields</i>	Cabernet Sauvignon: 25 hl/ha. Sangiovese: 35 hl/ha.
<i>Production</i>	10,000 bottles.
<i>Harvest</i>	The growing season included a cool spring with abundant rainfall, followed by moderate summer heat and warm autumn temperatures, allowing grapes to ripen gradually through the end of October. This extended, more 'traditional', hang time, compared to recent vintages, produced harmonious and balanced wines. Harvest dates : 4 October–12 October
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	18 months in 30% new, fine and extra-fine grained French oak barriques from Tronçais, Nevers and Allier.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.51; Acidity: 5.4 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 now. Will reach maturity six to seven years after harvest and will continue to evolve for at least another twenty years.
<i>Ideal serving temperature</i>	15–18° C (59–64° F)
<i>Recommended glasses</i>	Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommelier Bordeaux Grand Cru 4400/00, Zalto Bordeaux 11200.
<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.