

# Querciabella



## Camartina 2015

- Production area* Ruffoli, Greve in Chianti.
- Appellation* Toscana IGT
- First vintage* 1981
- Cépages* Cabernet Sauvignon (70%); Sangiovese (30%).
- Vineyards* Casaocci South for Cabernet Sauvignon; Montoro, Solatio and Tinamicaio for Sangiovese.
- Exposure* South-Southwest, South-Southeast; 350–400 m.s.l.
- Soil* Turbidite sandstone surrounded by clay matrix content with alternating layers of siltstone. Mid to late Oligocene period.
- Viticulture* Organic since 1988, biodynamic since 2000.
- Average Yields* 30 hl/ha [320 gallons/acre].
- Production* Approximately 8200 bottles.
- Harvest* Ample rain and cool temperatures in the winter were followed by dry, perfect Spring conditions which lead to even bud burst throughout the valley. Summer was dry with sporadic rainfall. Heat spike early in the summer kept bunches small resulting in a lower yield and beautiful fruit concentration with lively acidity.  
Harvest dates: Septembre 12 - October 7
- Fruit collection* Grapes are harvested by hand in 9 kg crates.
- Élevage* 18 months in 30% new, fine and extra-fine grained French oak barriques from Tronçais, Nevers and Allier.
- Analytical data* Alcohol content: 14%; pH: 3.60; Acidity: 5.51 g/l.
- 100% Vegan* No animal products or byproducts are used during any phase of the grape growing or wine production.
- Maturity* Enjoyable now. Will reach maturity six to seven years after harvest and will continue to evolve for at least another twenty years.
- Ideal serving temperature* 15–18° C (59–64° F)
- Recommended glasses* Riedel Extreme Cabernet 4441/0; Riedel Performance Cabernet 6884/0; Riedel Sommelier Bordeaux Grand Cru 4400/00, Zalto Bordeaux 11200.
- Bottling and packaging* 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.
- Label* Drawing by Bernardino Luino.