

Querciabella



Batàr 2017

<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1988
<i>Cépages</i>	Chardonnay (50%); Pinot Bianco (50%).
<i>Vineyards</i>	<p>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.</p> <p>Batàr's Chardonnay owes its flinty minerality and precision to the prevalence of galestro in two distinct south-facing sites: Casaocci Sud, around 350 m a.s.l., and Il Pallonaio, Querciabella's highest vineyards at 600 m a.s.l., where more sandstones are present.</p> <p>The Pinot Bianco grows on cooler north-facing plots around 400 m a.s.l., where the galestro has broken down into clay and schist. These denser and fresher soils contribute to shaping the renowned textural quality of Batàr.</p>
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Average Yield</i>	25 hl/ha.
<i>Production</i>	Approximately 15,000 bottles.
<i>Vintage profile</i>	<p>The 2017 vintage is one of the driest on records. The scarcity of rain, a cold winter, and a long, hot summer limited bunches and berries development, but also kept disease pressure low. Thanks to near-perfect autumn conditions, we harvested healthy grapes with vibrant profiles and depth. The high skin-to-juice ratio of the berries and ripe tannins made it a fine start for elegant wines of tension and structure. Harvest dates: August 28–September 10.</p>
<i>Harvest</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	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 regular <i>bâtonnage</i> . Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
<i>Analytical data</i>	Alcohol content: 13.5%; pH: 3.33; Acidity: 5.18 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of grape growing and wine making.
<i>Maturity</i>	Enjoy young, it develops more and more complexity as it ages in the bottle. It continues to evolve for 20 years and beyond.
<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.