

Querciabella



Batàr 2014

- Production area* Ruffoli, Greve in Chianti.
- Appellation* Toscana IGT
- First vintage* 1988
- Cépages* Chardonnay (50%); Pinot Blanc (50%).
- Vineyards* 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.
- Exposure* South, Southeast and Southwest; 350–600 m.s.l.
- Soil* 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.
- Viticulture* Biodynamic (since 2000); organic (1988–1999).
- Yields* 25 hl/ha.
- Production* Approximately 15,000 bottles.
- Harvest* The 2014 harvest resulted in beautifully aromatic wines, with a fine balance between freshness and fruit depth. Harvest dates: 2 – 16 September
- Fruit collection* Grapes are harvested by hand in 9 kg crates.
- Élevage* Once alcoholic and malolactic fermentation are complete, Batàr continues to mature in the same barriques on its own yeast for nine months; bâtonnage is carried out weekly. Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
- Analytical data* Alcohol content: 13.5%; pH: 3.43; Acidity: 5.17 g/l.
- 100% Vegan* No animal products or byproducts are used during any phase of wine production.
- Maturity* 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 20 years.
- Ideal serving temperature* 6–8° C (43–47° F)
- Recommended glasses* Riedel Vinum Extreme 4444/97; Riedel Sommelier 4400/07; Spiegelau Authentis 80.
- Bottling and packaging* 0.750 liter, 6 bottle wooden case; Magnum (1.5 liters), single bottle wooden case.
- Label* Drawing by Bernardino Luino.