

Querciabella



Camartina 2011

<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 Tinamicaio 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>	Biodynamic (since 2000); organic (1988–1999).
<i>Yields</i>	Cabernet Sauvignon: 25 hl/ha. Sangiovese: 35 hl/ha.
<i>Production</i>	Approximately 10,000 bottles.
<i>Harvest</i>	The 2011 vintage was characterized by early flowering followed by excellent fruit set in spring. Normal and balanced summer temperatures produced perfect maturation, supported by significant diurnal temperature variation. The Sangiovese was harvested under the beneficial conditions afforded by the warm and sunny days of early October. Harvest dates: August 28 – October 2.
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	18 months in 40% new, fine and extra-fine grained French oak barriques from Tronçais, Nevers and Allier.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.65; Acidity: 5.10 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of wine production.
<i>Maturity</i>	Enjoyable now. Will reach maturity around 2015, and will continue to evolve for another 20 years.
<i>Ideal serving temperature</i>	15–18° C (59–64° F)
<i>Recommended glasses</i>	Riedel Vinum Extreme 4444/0; Riedel Sommeliers 4400/00; Spiegelau Authentis 35.
<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.