



# Querciabella Camartina 2015

## Toscana IGT

**“Winemaker Manfred Ing and his team continue to fine tune the approach here, but frankly, what comes through most is the tremendous passion behind everything at Querciabella.”**

- Antonio Galloni | **vinous**

In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural, winemaking.

The vineyards where the grapes for Camartina grow are all located in close proximity to the winery in Ruffoli, on the hillside of Greve in Chianti. With its galestro soils and south-facing exposure, the Casaocci Sud vineyard offers the perfect environment for textbook Cabernet Sauvignon, here refined by lighter, lifted notes. On a cooler slope, Poggerino's denser soils, richer in clay, typically provide Cabernet's structural backbone as well as the intensity and depth required for successful ageing. The Sangiovese grows in selected vineyard blocks ranging from 350m to 600m with varying orientation, south to south-west. At lower altitudes, galestro and clay soils impart elegance to the wines while higher up the hill sandstones become prevalent, gifting Sangiovese a juicier vitality.

Camartina is only produced in optimal vintages, while small-batch micro-vinification and an extremely limited bottling guarantee hand-crafted excellence. The grapes are carefully selected and harvested by hand. They are de-stemmed, not crushed. Gentle, but precise fermentation management follows to allow for beautiful integration of tannins and textural development. The two cépages undergo maturation in French oak barriques separately for about 18 months. Only the best lots, selected through extensive tasting, then make it into the final blend and further to bottling, the wine is finally released no sooner than 30 months after harvest.



70% Cabernet Sauvignon  
30% Sangiovese

**Wine Spectator**  
**96 pts.**

Though somewhat tight, this red exhibits plenty of ripe fruit, sweet spices and refined tannins. The overall balance is there, and this is nearing a new phase in its evolution. The long, fruit-filled aftertaste picks up a saline element. Cabernet Sauvignon and Sangiovese. Drink now through 2038. *August 2020*

**vinous**  
**96 pts.**

Querciabella's flagship Camartina is flat-out stunning. Camartina is not a huge wine, as so many are in 2015, rather it possesses extraordinary finesse and elegance. Sweet floral notes, red berry fruit, mint and chalk notes give the 2015 soaring top notes, energy and vibrancy. Beautifully persistent and sculpted, the 2015 dazzles with its energy and overall intensity. There is so much to like here. *August 2019*

- 100% vegan: no animal products or byproducts are used during any phase of the grape growing or wine production.
- Organic since 1988, biodynamic since 2000.