



# Querciabella

[www.querciabella.com](http://www.querciabella.com)

Founded in 1974 Agricola Querciabella based in Greve-in-Chianti, Tuscany began life as an estate of only one hectare of vines and a few old buildings. Since then the estate has expanded to 26 hectares of vines and 12 hectares of olives at the original estate and a further 36 hectares of vines in Alberese in Maremma.

The estate is run according to biodynamic principles but far exceeds the recognized European standard, Demeter.

The famous IGT wines Batàr and Camartina are superstars in the Italian wine firmament.



## BIODYNAMIC WHITE WINES

### Batàr 2009 - Toscana IGT



Varietal: 50% Pinot Blanc;  
 50% Chardonnay  
 Alcohol: 13.0%  
 Oak-ageing: 9 – 12 months in 100% French  
 oak barrels, 50% new.  
 Closure: Natural Cork

**TASTING NOTE:** Deep yellow gold in colour. The nose shows opulent notes of fruit and flowers. The palate is rich and complex with floral notes underpinned with butterscotch, vanilla bean and nutmeg. A dense and well structured wine which will be at its best 4 - 10 years after harvest. Very limited quantities of older vintages may be available.

## BIODYNAMIC RED WINES

### Querciabella Chianti Classico 2008, DOCG



Varietal: 95% Sangiovese -  
 5% Cabernet Sauvignon  
 Alcohol: 13.5%  
 Oak-ageing: Up to 14 months in French oak  
 barriques: 30% new for  
 Sangiovese, 80% new for  
 Cabernet Sauvignon  
 Closure: Natural Cork

**TASTING NOTE:** Deep garnet in colour. The nose is exuberant and rich showing cherry and strawberry. There is an abundance of fresh red berries on the palate, with sour cherry fruit, a hint of star anise with delicate vanilla from the oak. A super sleek texture and long finish. Probably best drunk from 2 - 8 years after harvest.

### Palafreno 2006 (Also available in Magnums and Jeroboams)



Varietal: 100% Merlot  
 Alcohol: 14.0%  
 Oak-ageing: 26 months in French Oak  
 barriques  
 Closure: Natural Cork

**TASTING NOTE:** First released in 2000, this wine is drawn from among the best vineyards of the estate in Greve in Chianti. Rich, deep and elegant it should be decanted and left to breathe for half an hour before serving. Its name derives from the Italian for the noble steeds ridden by mediaeval knights.

### Camartina 2006, Toscana IGT



Varietal: 70% Cabernet Sauvignon -  
 30% Sangiovese  
 Alcohol: 14.0%  
 Oak-ageing: Varietals spend one year in  
 separate French oak barrique  
 (80% new), followed further year  
 of élevage after assemblage.  
 Closure: Natural Cork

**TASTING NOTE:** Only produced in years where the vintage reaches the highest quality. This wine marries considerable ripeness with a firm, classic sense of structure. Nuances of black cherry, minerals, menthol, tar and subtle French oak on a smooth and velvety palate. Anticipated maturity 4 – 12 years after harvest.