

Querciabella

Batàr 2019

Toscana IGT, Italy

Batàr originates on vines that grow in the two soil types found on the hilltop of Ruffoli: argillaceous matrix and sandstone at approximately 350m, and marly schist and slate at approximately 600m. The vineyards from which Batàr is obtained have been cultivated organically since 1988, and in 2000 have undergone a full conversion to biodynamic techniques.

Vintage after vintage, Querciabella's forward-thinking winemaking has evolved beyond the hedonistic idea of succeeding at growing foreign white grapes, albeit noble, in a stronghold of red wines to focus on expressing a specific sense of place. Clearly, Batàr's inherent vitality and classic minerality derive from the high elevation vineyards of Ruffoli and the Galestro soil typical of Chianti Classico's best sites.

WINEMAKING

Grapes are harvested by hand in 9kg crates. 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 Burgundy barriques (228 liters) are used, 20% new.

Vineyards include 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.

HARVEST NOTES

The 2019 vintage started with another mild winter followed by a wet spring that posed some challenges in the vineyards; however, flowering and fruit set went well anticipating a phenomenal harvest both in quality and quantity. The first week of May saw the temperatures soar and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the spring rains. September brought the desired diurnal swings and excellent phenolic ripeness was achieved with beautiful skin to pulp ratios.



VARIETALS
50% Chardonnay
50% Pinot Blanc

WINE ALCOHOL
14%

95
POINTS
JAMES SUCKLING.COM

Sliced apples, peaches, peach blossom, cedar and smoked almonds on the nose. It's medium-to full-bodied with a creamy texture. Layered and delicious with subtle spice notes and ripe stone fruit, balanced by bright acidity. Long. Pinot blanc and chardonnay. From organically grown grapes. Vegan.
Drink now or hold.

93
POINTS
VINOUS

The 2019 Batàr, 50% Chardonnay/50% Pinot Blanc, offers up an exotic mélange of tangerine peel, pineapple, spice and passionfruit. The move towards a more refined style here has paid off big-time.

91
POINTS
Wine Spectator

Subtle aromas and flavors of vanilla, butterscotch and baking spices frame the core of peach and baked apple in this creamy white. Verges on tropical fruit, remaining intense and long, offering fine balance and a spicy, salty aftertaste. Chardonnay and Pinot Blanc. Drink now through 2026.



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