

Querciabella



VARIETALS:

50% Chardonnay
50% Pinot Blanc

WINE ALCOHOL: 14%

Batàr 2020 *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

Batàr's Chardonnay owes its flinty minerality and precision to the prevalence of galestro in two distinct south-facing sites: Casaocci Sud, at an altitude of 350 meters, and Il Pallonaio, Querciabella's highest vineyards at 600 meters, where more sandstones are present. The Pinot Bianco grows on cooler north-facing plots around 400 meters, where the galestro has broken down into clay and schist. These denser and fresher soils contribute to shaping the renown textural quality of Batàr. The vineyards from which Batàr is sourced have been cultivated organically since 1988, and in 2000 have undergone a full conversion to biodynamic techniques.

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.

HARVEST NOTES

A year of uncertainty, 2020 was marked in the vineyards by the cold spell that hit the young buds in April, thus limiting the vintage's volume. The persistent dry and hot weather conditions that followed lasted well into the summer, requiring meticulous canopy management to regulate the ratio between vegetation and developing bunches. Fortunately, timely rains in mid-august turned a laborious year into an excellent vintage that delivered incredibly fragrant musts, sweet and balanced to the taste.

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POINTS
Decanter

The 2020 vintage is more herbal than usual, with sage, thyme and a citrusy character, then its typical peach kernel core. The attack is full, silky, concentrated and textured, yet vibrant on the finish. One of the most sought after white wines of Italy, with proven ability to age, Batàr originates from vineyards in Ruffoli, in Greve in Chianti, some of which reach 600m. The Chardonnay and Pinot Bianco grapes are fermented and aged for nine months in French oak. It's a very classic white SuperTuscan (first vintage was 1988) with a stylish Corton-Charlemagne attitude.

94
POINTS
JAMES SUCKLING.COM

Intense nose of cedar, smoked almond, mango puree, papaya and lemon pie. Full-bodied, dense and creamy with delicious praline and pie-crust character, balanced by just the right amount of lemony acidity. From organically grown grapes. Vegan. Drink now.

93
POINTS
VINOUS

The 2020 Batàr, Querciabella's Chardonnay/Pinot Blanc white, is laced with hints of tangerine oil, jasmine, spice and pear. Light tropical accents appear later, adding gorgeous nuance throughout. The move towards high elevation vineyards and picking earlier yields a Batàr endowed with terrific freshness and plenty of style.

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POINTS
VIEW FROM THE CELLAR

The Batàr bottling from Querciabella is made from a fifty-fifty blend of pinot bianco and chardonnay, with the wine barrel-fermented and raised in twenty percent new oak. The 2020 Batàr is the new release from the estate and offers up a deep, ripe and complex bouquet of apple, white peach, raw almond, a lovely base of soil, citrus blossoms and a discreet framing of vanillin oak. On the palate the wine is deep, full-bodied and nascently complex, with a superb core of fruit, lovely mineral undertow, zesty acids and fine focus and cut on the long, impeccably balanced and classy finish. Readers may recall from my estate feature on Querciabella a few years back, their Batàr ages long and gracefully and is really not into its apogee until a decade out from the vintage, so it is still very early days for the 2020 vintage here. It is quite tasty today, but still quite primary and additional layers of complexity are sure to emerge with further cellaring. 2023-2050.



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