

## 2016 Camartina

Querciabella, Tuscany, Italy

### Product details

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| <b>Vintage:</b>  | 2016         | <b>Drinking:</b> |          |
| <b>Producer:</b> | Querciabella | <b>Alcohol:</b>  |          |
| <b>Region:</b>   | Tuscany      | <b>Variety:</b>  | Cabernet |
| <b>Country:</b>  | Italy        |                  |          |

### Tasting notes

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The 2016 Camartina is superb. As always, Camartina is 70% Cabernet Sauvignon and 30% Sangiovese, all from Greve's Ruffoli district, where Querciabella is located. At this stage in its development, the Camartina is driven by Sangiovese in its red-toned fruit, aromatics and acid profile. The 2016 is vibrant, saline and full of energy. I am so intrigued to see how it develops in bottle.

**95+ points, Antonio Galloni, Vinous**

### About the producer

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The name Querciabella is entirely appropriate to this estate in Chianti, which is surrounded by a sheltering forest of magnificent trees. Sebastiano Castiglioni is at the helm of one of the most innovative wineries in Italy, spearheading vegan and biodynamic practices in his two estates. Helped by the incredibly talented South African winemaker Manfred Ing, Querciabella are releasing not only some of the purest expressions of Chianti Classico but also venturing into Super-Tuscan territory with Camartina and Palafreno. Querciabella are also responsible for one of the most acclaimed Italian whites, Batàr, alongside a range of exciting Maremma wines.

