



Querciabella, Greve in Chianti (Tuscany)

## Camartina Toscana Rosso IGT

<b>Vintage</b>	2017
<b>Winemaker</b>	Querciabella
<b>Region</b>	Tuscany
<b>Alcohol</b>	14.5% vol.
<b>Grapes</b>	70% Cabernet Sauvignon, 30% Sangiovese

### Winemaking

The grapes for the Camartina have been grown organically since 1988. After careful manual harvesting, traditional mash fermentation takes place in large wooden barrels made of French oak for 2.5 weeks. Subsequent ageing takes place in French Barriques for 18 months. About a third of these are made from new oak.

### Our tasting note

The Camartina is sparkling ruby red in the glass and has an intensive bouquet of blackberries, cassis, orange zest and cocoa. On the palate it impresses with its fusion of black fruits, a fine note of cedarwood, zesty spiciness and mineral notes. Juicy, fresh and lingering aftertaste. Cedar wood note, a piquant spiciness and mineal notes. Juicy, fresh and long-lasting finish.

### Querciabella

The Querciabella vineyard, which is located south of Florence, is in the heart of the Chianti Classico zone in the municipality of Greve, and is now one of the most respected wine producers in Tuscany. The vineyard was established in 1974 by Giuseppe Cossia Castiglioni. The company, which is now run by his son Sebastiano Cossia Castiglioni, consists of around 70 hectares of vineyards. Another vineyard with 32 hectares was also acquired in the picturesque coastal landscape of Maremma in 1997. The operator proudly points out his connection to nature, which is why he has exclusively concentrated on organic, dynamic winemaking since the turn of the millennium.



### Suitable with



Weibel Wine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55  
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01  
[www.weibelweine.ch](http://www.weibelweine.ch) | [weibel@weibelweine.ch](mailto:weibel@weibelweine.ch)

