



Querciabella, Greve in Chianti (Tuscany)

## Camartina Toscana Rosso IGT

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|------------------|--|
| <b>Vintage</b>   | 2018                                   |
| <b>Winemaker</b> | Querciabella                           |
| <b>Region</b>    | Tuscany                                |
| <b>Alcohol</b>   | 14% 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.

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## Querciabella

Querciabella is one of the most respected wine producers in Tuscany, situated in the heart of the Chianti Classico zone in the municipality of Greve, south of Florence. Founded in 1974 by Giuseppe Castiglioni, the estate is now under the stewardship of his daughter, Mita Castiglioni, who continues the family's legacy with a renewed vision for the future. With over 50 hectares of organic vineyards in Chianti Classico, including new holdings in Lamole acquired in 2020, and an expanded 41-hectare coastal estate in Maremma, Querciabella remains dedicated to crafting wines of exceptional quality. A new state-of-the-art winery is currently under construction in Greve, reinforcing the estate's commitment to sustainability, innovation, and excellence. Querciabella's philosophy is deeply rooted in land stewardship and responsible governance, values now enriched by the leadership of Mita and her children, Andrea and Selene. While the estate's wines continue to be certified organic and vegan, its approach has evolved to emphasize community engagement, transparency, and environmental responsibility. Inspired by biodynamic principles but not bound by certification, Querciabella focuses on producing wines that express the purity and character of their terroir, while embracing a forward-thinking, sustainable future.



## Suitable with

