

## 2003 Camartina

Querciabella, Tuscany, Italy

### Product details

<b>Vintage:</b>	2003	<b>Drinking:</b>	2013 2018
<b>Producer:</b>	Querciabella	<b>Alcohol:</b>	14.00%
<b>Region:</b>	Tuscany	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Even though this is 17 years old, the colour is still an amazingly deep garnet even if the rim is now transparent. Oo, that is rather lovely! Lots of evolution and subtlety, with a hint of quite attractive dustiness, on the nose. It does taste very much more like mature Cabernet (even Bordeaux) than anything informed by Sangiovese. Dry (but not drying) finish and really appetising – perhaps that's thanks to the Sangiovese. So it's all Cab on the nose and possibly Sangiovese on the finish. Long and playful. No sign of the dried-fruit character that can blight some 2003 French wines made in this heatwave year.

**17.5/20, Jancis Robinson MW, [jancisrobinson.com](http://jancisrobinson.com)**

### About the producer

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.

