

## 2006 Camartina

Querciabella, Tuscany, Italy

### Product details

<b>Vintage:</b>	2006	<b>Drinking:</b>	2013 2021
<b>Producer:</b>	Querciabella	<b>Alcohol:</b>	14.00%
<b>Region:</b>	Tuscany	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

The estate's 2006 Camartina is awesome in the way it marries considerable ripeness of firm, classic sense of structure. Black cherries, minerals, menthol, tar and subtle French oak are some of the nuances that emerge from the 2006 Camartina. This is a decidedly big, powerful Camartina that will require some patience, but all of the ingredients are there for this to be one of the finest versions of this wine ever made. I remember visiting Querciabella in late 2006. This wine has it all.

**95 points, Antonio Galloni**

### 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.

