

## 2007 Camartina

Querciabella, Tuscany, Italy

### Product details

<b>Vintage:</b>	2007	<b>Drinking:</b>	Now 2024
<b>Producer:</b>	Querciabella	<b>Alcohol:</b>	
<b>Region:</b>	Tuscany	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

This tenth anniversary release comes straight from the cellars in Greve in Chianti. The 2007 provides a stunningly approachable expression of musky red cherry, black plum, blackberry jam, tobacco and brown spices. This is a full-bodied, broad and pliant wine with a saline nuance adding complexity to the dark fruit, sage and rosemary flavours. The herbal element repeats on the long, smooth finish. A perfect partner to venison casserole or roast rib of beef.

**Presented in its own wooden case.**

### 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.

