



ALLORAVINO



Querce Bettina, Tavernelle - Montalcino

A Vacation turned Vocation!

www.quercebettina.it/

INTRODUCTION

The name Querce Bettina comes from a local legend dating back to the late 19th Century tale of a kind old lady who sat under an imposing oak tree (Querce) spinning wool and telling eccentric stories of witches and wizards to young shepherds that passed by.

The lady's name was Bettina, she was elusive and nobody knew where she lived or came from; she just used to appear and disappear at will leaving a wake of mystery behind her. Everybody used to say they had met Bettina at least once, but if asked where exactly, they would say 'oh, you know, near Querce Bettina.'

Husband and wife team Sandra Barenghi and Roberto Moretti, who regularly went to Montalcino on holiday, bought the 29ha estate in 1990 and following years of research into the terrain they planted 2.4ha of Sangiovese in 1999. All wine growing and making is done by hand by Sandra and Roberto with a non-interventionist approach. Agronomist Lucio Maruotti oversees the vineyard. Enologist Paolo Caciorgna oversees winemaking. Frederico Brachino is the viticulturist and cellar master

THE VINEYARD

Querce Bettina is a family owned and run farm on the southwest slopes of Montalcino at an altitude of around 440m above sea level. Minimal intervention in the vineyard is an important philosophy of the estate with very limited use of organic treatments only when necessary – they are not certified organic but utilize the practices.

- **SOIL COMPOSITION:** The soils are composed mainly of galestro with clay and sandy marl, which is highly suitable to Sangiovese Grosso that was planted in 1999.
- **HA BY VARIETAL/CLONE:** 1 ha of Sangiovese for Brunello, 1.4 ha of Sangiovese for Rosso, and 1.5 ha for olive trees. The vines are cordon trained with a unilateral spur, planted 80cm apart and with 2.5m between the rows.
- **SLOPE/ELEVATION ORIENTATION:** Located at an average of 440 above sea level on the southwest facing slopes of Montalcino and bordering the estates of Poggio Salvi, Bolsignano, Mocali and Zucca. The property benefits from breathtaking views towards Mount Amiata and southward to the Maremma coast.
- **DATE PLANTED:** 2009
- **VINES/ HA, YIELDS HI/HA:** 5,000 vines/ha, 8 tons/ha



WINEMAKING PHILOSOPHY

Their aim was to create two exceptional wines: Rosso di Montalcino DOC and Brunello di Montalcino DOCG, and this was realized in 2009 when the first Querce Bettina wines were released. All wines are gently pressed followed by primary and secondary fermentation in temperature controlled stainless steel tanks. The wines are not cold stabilized and are bottled unfiltered and unfined. Querce Bettina strives to produce wines that are able to age for long spans of time yet are approachable when young.



Name: Rosso di Montalcino, 'Il Campone' ('with Friends'), IGT

Blend: 100% Sangiovese, steel fermented and aged for 10 months

Description: fresh, lively red fruits with light meaty, earthy

Vineyard: 100% Estate



Name: Rosso di Montalcino, DOC

Blend: 100% Sangiovese, steel fermented until ML completes then aged in 500L Allier casks for 12 months thereafter aged in bottle.

Description: Textbook red floral fruits mild tannins, firm acids with mineral and game complexities

Vineyard: 100% Estate



Name: Brunello di Montalcino, DOCG

Blend: 100% Sangiovese, hand selected clusters, steel fermented until ML completes then aged in 22hl Slavonian oak casks for 36 months aged 20 months in bottle .

Description: Textbook red floral fruits mild tannins, firm acids with mineral and game complexities

Vineyard: 100% Estate