

BIBI GRAETZ

COLORE 2016

The “Dream”

Colore is the highest expression of Bibi Graetz dream. The drive of this wine is to create a pure excellence of Tuscany, a wine made with traditional tuscan grapes sourced from some of the oldest and rarest vineyards of the region. Sangiovese represent the structure and the power of the wine, Colorino fruits and velvety tannins, Canaiolo minerality and intensity. Only the best few barrels of the whole production will become Colore.

Winemaker’s Tasting Notes

Sangiovese 80% Canaiolo 10% Colorino 10%

“After the magnificent 2015 vintage I couldn’t believe that the quality of 2016 was even higher! Walking in the vineyards during the harvest I had the impression of being in the middle of hundreds of bronze sculptures, the grapes looked like perfect artefacts. I’m not surprised by the result of the wine, powerful, with a lot of tension and a solid structure. Full bodied and dense this Colore has a lot of blackberries, tobacco and plum.”

Bibi Graetz



Vintage 2016: the growing season

This vintage has a very high reputation all over Italy, especially in Tuscany, 2015 and 2016 has been some of the best vintages of the past years, in different ways. In fact 2015 is more approachable and less bodied and 2016 has more strength, complexity and structure. The 2016 growing season has been very regular with a nice balance of rain and sun during spring and a mild winter before. The vines had the chance to fully develop the vegetation, and the sporadic rains in Summer granted the right amount of water for the development of the grapes. September and October had only few days of rain and were mostly sunny allowing a long ripening time and harvest. Harvest started 26th September and finished the 3rd November.

Vinification and Ageing

The grapes sourced for Colore were selected from 3 vineyards: Lamole, Vincigliata, Siena. Each vineyard was harvested up to 8 times, allowing to hand-pick the grapes at the right maturity point. After the first selection in the vineyards, a second selection occurs at the winery before the destemming. The berries were at this stage softly pressed and placed in open-top barriques, with extreme attention on keeping each plot and parcel divided from the others. The fermentation is conducted by indigenous yeasts naturally with 6 to 8 manual punchdowns per day, without temperature control and without bleedings, and lasted up to 2 weeks, with 1 extra week of maceration on the skins. After the fermentation the wine is moved into new barriques, where the malolactic fermentation happens. Every parcel is aged separately for almost 3 years before the final blend is decided.