

BIBI GRAETZ

TESTAMATTA 2018

The “Crazy-head”

“Testa-Matta” in Italy is someone with a strong personality, a distinctive style and positive attitude and creativity. No other name could describe better Bibi Graetz flagship wine. Supertuscan made with 100% Sangiovese from old vines, this wine is the result of the combination of tradition and creativity, elevating the idea of Tuscan Sangiovese and bringing the word “Supertuscan” to the next level.

Winemaker’s Tasting Notes

Sangiovese 100%

“The elegance of Sangiovese variety is always the main character of Testamatta wine. This vintage shows how Sangiovese can be fresh, fruity on one hand, elegant, long and persistent on the other. 2018 is rich of blackberries and blueberries, earthy hints, light mineral undertone. It has a pronounced intensity accompanied by silky and important tannins that make the wine long and persistent. This Testamatta is persistent and rich of finesse, one of the greatest I have ever made.

Bibi Graetz

Vintage 2018: the growing season

Balance and harmony are the best words to describe 2018 vintage in Tuscany. The seasons were mild and stable, this led to a full vegetative development with light advance and to a superb vintage in terms of quality of the berries. The summer season has been great characterized by excellent sun exposure during day and refreshing nights. We started the harvest at the end of September and it lasted till the mid of October.

Vinification and Ageing

Testamatta grapes are selected and sourced from the best 5 vineyards of the winery: Vincigliata, Londa, Lamole, Montefili, Siena. Each vineyard, divided in parcels, is harvested up to 8 times, making sure all the grapes are picked at the perfect ripening point. The 5 vineyards, characterized by very old age (up to 80 yrs) are located in different areas of Tuscany: Lamole & Montefili in the heart of Chianti Classico at 600 and 400 meters altitude, Vincigliata nearby Firenze at 280 meters altitude, Londa at north of Firenze, towards the Rufina valley and Siena in the south of Tuscany at 250 meters altitude. The grapes will be selected for the second time at the winery before destemming and soft pressing. The fermentations are conducted by natural and indigenous yeasts, in open top barriques (225L) without any temperature control and “bleedings”neither, with 6 manual puch-downs per day. After 7-10 days of maceration, the different parcels are moved into old barriques for 2 years.

