

# BIBI GRAETZ

## COLORE 2015



### The “Dream”

Colore is the highest expression of Bibi Graetz dream, from very old vineyards of Sangiovese, Canaiolo and Colorino. Poor soils mixed with sand and stone create the perfect terroir for a wine that tells a lot about Tuscany and its ancient taste. Sangiovese represents 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%

*“2015 was an outstanding vintage and Colore 2015 in my opinion is its expression. The harvest was incredibly perfect, very healthy bunches of the same size and weight, something that neither appears to be part mad by nature. Excellent structure and balance, many layers of aromas, dark fruits, orange peel, herbal tones, rosemary and very delicate mineral hints. This Colore is a unique wine, I am surprised by its complexity.”*

*Bibi Graetz*

### Vintage 2015: the growing season

2015 was a superb vintage all over Tuscany and in some areas, we reached very high peaks of quality. The winter was rigid, cold and rainy followed by an irregular spring that lead into an exceptionally hot and dry summer, with a small difference of temperature between day and night and only few days of rain at the end of August. These features conceived the wines with a suitable level of concentration and fruity aromas.

### Vinification and Ageing

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