

BIBI GRAETZ

CASAMATTA ROSSO 2020



The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casamatta”: the “Crazy-House”, Casamatta Rosso reflects the freshness, transparency and strength of the red fruit of Sangiovese variety. Entirely vinified in steel in order to preserve its vibrant and playful character.

Winemaker’s Tasting Notes

Sangiovese 100%

“This red is my favorite whenever I want a glass of wine. It is a pure transparent Sangiovese with plenty cherry and raspberry, nice acidity which helps with food and a round medium body with low tannins and a vibrant and surprising aftertaste”

Bibi Graetz

2020 Growing Season

2020 was an unusually warm and dry vintage. Winter was mild followed by a sunny spring with some sporadic rainy day. The beginning of flowering was recorded around June, with then a regular course favored by an ideal climate characterized by hot, dry and slightly windy days. As a result, an excellent fruit set was noted which led to a good architecture of the bunches. The harvest started later than usual and lasted till the late mid of October.

Vinification and Ageing

Casamatta grapes are sourced from the youngest vineyards, from the north of Florence to the south towards Siena. The fermentation is conducted in stainless steel tanks in order to maintain the style of the wine and it lasts for no more than a week with no maceration at the end of the process. The different vineyards are blended and age for 6 months in stainless steel tanks before the final bottling