

BIBI GRAETZ

TESTAMATTA BIANCO 2020



Closing the circle:

Bibi Graetz spent on Isola del Giglio his childhood where he experienced the unique viticulture of the island. Testamatta Bianco was born thanks to the stories and knowledge the old farmers told him every morning while going to the vineyards together with their donkeys. After many years of research and hard work, selecting our white wines from the Ansonica grapes of the island, we realized we were ready to close the circle of Testamatta, producing alongside the red, the white version. Testamatta Bianco, produced for the first time in 2016, has already become a benchmark for white wines in Italy.

Winemaker's Tasting Notes

Ansonica 100%

"The feeling when you taste a glass of Testamatta Bianco 2019 is like walking on the slopes near the sea on Giglio island where you can smell the perfumes of the Mediterranean bushes like the heather and the minty nuances of myrtle. The minerality given by the granite soil is perfectly balanced with smoky oak hints provided by the barrique ageing"

Bibi Graetz

Vintage 2020: the growing season

2020 vintage has been one of the best we ever had in Giglio. Winter rains provided a great reserve of water and this helped avoiding any stress on the plants during growing and harvesting season. The growing season has been hot and dry with some important rainy days. This gave us healthy grapes with right balancing between acidity and sugar but also led to very structured and generous wines. The harvest started at the beginning of September (one week before as usual) and lasted for around ten days.

Vinification and Ageing

The grapes for Testamatta are sourced from the best vineyard on Isola del Giglio: Serrone. We can technically call Testamatta Bianco a "single-vineyard selection". Serrone is in the south-east part of the island, facing the sea at an altitude that goes from 60 to 150 meters altitude terrace after terrace. The vines, up to 100 years old, have the shape of a very small goblet and are grown in the middle of the poor rocky granite soil of the island. The handpicked grape was carried in small baskets to the winery, located in the centre of the island in Giglio Castello. After the destemming process and a very soft pressing with dry-ice, we left the skins with the juice for less than 1 hour. After this short period of maceration the must was decanted for approximately 48 hours at low temperature in stainless steel tanks and then moved to new 225L barriques for the alcoholic fermentation at 20°C. After the fermentation the wine aged with the lees for 12 months, without any malolactic fermentation and then bottled.