

BIBI GRAETZ

CASAMATTA ROSSO 2021



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 Casamatta reminds me as a wine can be easy-drinking and elegant at the same time. The freshness of the Sangiovese combined with the red fruits and the soft tannins creates one of my favorite Casamatta. I’ve been working for years to reach this kind of finesse.”

Bibi Graetz

Vintage 2021: the growing season

The 2021 vintage will be remembered in Tuscany as a powerful one. The season started with a mild and rainy winter which permitted the accumulation of water reserves and an early budbreak. After some cooler temperatures in April, spring continued amicably as May brought enough rain to allow the water supply. Having vineyards in windy regions over 300m in altitude permitted the regular growth of the sprouts in spring and an even maturation in. Moreover, high temperatures and dry weather conditions in August helped the phenolic ripeness. The vines set a beautiful crop assisted by some rainfalls and cooler temperatures in September. The harvest started on September 20th and lasted through October 16th.

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.