

BIBI GRAETZ

TESTAMATTA 2018



A One-Off:

Testamatta is the word that best describes Bibi Graetz, a cheerful, creative and passionate person. Testamatta is a Supertuscan produced exclusively with Sangiovese from old vines, a perfect combination of tradition and creativity that expresses the purity and elegance of this native vine.

Manufacturer's Notes:

100% Sangiovese

'The elegance of Sangiovese is always the main feature of Testamatta. This vintage displays the freshness of Sangiovese. The aromas are fruity on the one hand, elegant and persistent on the other. The 2018 vintage presents aromas of blackberries, blueberries and delicate hints of earth, while in the background a slight minerality can be detected. There is rich intensity accompanied by velvety and very elegant tannins that give a long persistent finish. This Testamatta is generously endowed with finesse and is truly one of the best I've ever produced.'

Bibi Graetz

Vintage 2018:

2018 in Tuscany was a mild and stable year without atmospheric extremes. The seasons were balanced and climatic conditions were excellent, especially towards the end of September, before the harvest, when hot days alternated with cool, well-ventilated nights. This year can be considered excellent in Tuscany, characterized by perfectly balanced wines. Generous rains allowed complete development of the foliage before summer. The harvest began at the end of September and lasted until mid-October.

Vinification and aging

The grapes for Testamatta are selected from the estate's best vineyards, distinguished by vines more than 80 years old in the best terroirs of Tuscany: Lamole and Montefili in the heart of the Chianti Classico, 600 and 400 metres respectively above sea level; Vincigliata, near Florence, at 280 metres; Londa, north of Florence towards Rùfina; and Siena in southern Tuscany, at an altitude of 250 metres. Each vineyard is harvested up to eight times, so as to harvest all the grapes at the perfect level of ripeness. A second selection of the grapes is made in the cellar before destemming and then soft pressing. Fermentations are carried out with indigenous yeasts, in open 225 l barriques without any temperature control and manual punch-down six times a day. After 7-10 days of maceration, the different parcels are transferred to old barriques for two years' aging.