

# 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.



PETROLO

## GALATRONA



**The Vineyard:** Galatrona is the “Gran-Cru” of Petrolo, only made with **Merlot grapes** from the vineyard Galatrona planted between the end of the 80’s and half of the 90’s with low vigor bordeaux clones. The vineyard extends for 10 Ha with almost 50.000 plants grown on spurred cordon trellising.

**The Soil:** Loam rich in **clay**, with **shale, marl and sandstone**. Altitude 300 m asl. South-eastern exposure. Placed on the south-eastern borders of the Chianti Hills, in the **DOC Val d’Arno di Sopra**. **Clay** helps keeping moisture in the soil, of which merlot has higher needs in the hot, dry, Tuscan summers. The combination of stones, shale and clay is among the elements that allow Galatrona to produce elegant and full bodied wines even in what are considered minor vintages.

**Vinegrowing:** Since 2004 we have been abandoning traditional farming methods practising **Natural/Sustainable farming**: dry farming, no tillage, total grassing with mulch management, no synthetic pesticides or fertilizers. Official **Organic Certification** was obtained from harvest 2016 (Petrolo olive oil is organic since the 90’s). To achieve **natural balance in the vineyard**, the plants are managed by hand with targeted intervention. Heavier pruning and grape thinning is almost absent in the mature vineyards already balanced. Today extra management is only needed in the more challenging years.

**Vinification:** **Manual harvest in crates** and further grape selection with **sorting table**. **Natural vinification** with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.

**Aging:** **Spontaneous malo-lactic** fermentation in wood. Maturation for about 18/20 months in rigorously selected **French oak tonneaux and barriques**, new for about a third. Constant **batonnage** of the fine lees for the first 8 months.

**Style** Intense elegant wine with great structure and complexity, lovely balance between acidity, fruit and tannins. A great wine, beyond the grape varietal it’s made from, must **talk of the piece of land it came from**. Beyond being mainly good, it has to be a classic in its own way.



PETROLO

## GALATRONA

### Vintages 2018-1994

Galatrona 2018		ORGANIC
<b>Wine Appellation</b>	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and Bottled. ORGANIC	
<b>Vintage Report</b>	<b>Among the best vintages ever</b> with extraordinary results for quality and quantity. The winter cold and rain showers came late. Spring was very pleasant and sunny with temperatures slightly above average. The summer maintained warm temperatures without excess and limited rainfall. These conditions supported a <b>balanced growth</b> and <b>perfect ripening</b> .	
<b>Harvest</b>	Regular. Started the first week of September	
<b>Yield</b>	This vintage allowed abundant quality production.	
<b>Production</b>	30000 bottles; 1500 magnum; 300 jeroboam; 50 Mathusalem; 5 Salmanazar; 10 Nabuchodonosor; 5 Melchior; 3 Primat	
<b>Score (*)</b>	98 TOP100 JS 96 VG 97 RP 97 DEC 96 DW 99+ TOP 100 LG	
<b>Parameters</b>	Alc: 14,5% - Tot Acid: 5.54 g/l - Vol Acid: 0,83g/l pH: - Dry Extract: 30.1 g/l	

Galatrona 2017		ORGANIC
<b>Wine Appellation</b>	IGT Toscana. 100% merlot, Estate produced and bottled. ORGANIC	
<b>Vintage Report</b>	Very difficult vintage with <b>spring frosts</b> and great <b>summer drought</b> . Fortunately, the Galatrona vineyard did not suffer damage from the frost but the production was compromised by the drought, which made us drastically reduce the yields to allow balanced ripening on the few selected bunches left on the plants.	
<b>Harvest</b>	Anticipated to the first week of September	
<b>Yield</b>	Drastically reduced	
<b>Production</b>	20000 bottles	
<b>Score (*)</b>	97 JS 95 WA 94 AG 95 FA 3b GR 5grappoli DU 96 DW	
<b>Parameters</b>	Alc: 14,5 % - Tot Acid: 5.52 g/l - Vol Acid: 0,83g/l pH: 3.62 Dry Extract: 30.6 g/l	

Galatrona 2016		1st vintage: certified Organic Wine
<b>Wine Appellation</b>	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot	
<b>Vintage Report</b>	A very favorable year for winegrowing. <b>Among the best vintages ever</b> . In line with the typical Tuscan weather, winter was cold enough with abundant rain showers, regular spring followed and a hot and dry summer followed with <b>no excesses</b> . These conditions sustained <b>healthy</b> and <b>balanced growth</b> and extremely good grape ripening.	
<b>Harvest</b>	Regular. Started the first week of September	
<b>Yield</b>	This vintage allowed abundant quality production.	
<b>Production</b>	30000 bottles	
<b>Score (*)</b>	98 JS	
<b>Parameters</b>	Alc: 14% Tot Acid: 5,70 g/l Vol Acid: 0,81 pH: 3,57	

Galatrona 2015	
<b>Wine Appellation</b>	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
<b>Vintage Report</b>	A very favorable year for winegrowing. <b>Among the best vintages ever</b> . In line with the typical Tuscan weather, winter was cold enough with abundant rain showers, regular spring followed and a hot and dry summer followed with <b>no excesses</b> . These conditions sustained <b>healthy</b> and <b>balanced growth</b> and extremely good grape ripening.
<b>Harvest</b>	Regular. Started the first week of September
<b>Yield</b>	This vintage allowed abundant quality production.
<b>Production</b>	25000 bottles
<b>Score (*)</b>	99 JS (2 <sup>nd</sup> best wine of the World) 96 WA 92 WS 2 bicc GR Grande Vino SW
<b>Parameters</b>	Alc: 13,5% Tot Acid: 5,70 g/l Vol Acid: 0,81 pH: 3,72



## PETROLO



### Galatrona 2014

<b>Wine Appellation</b>	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
<b>Vintage Report</b>	Mild year and wetter than normal. Our area was not affected by harmful conditions. By the end of August, a thorough weather improvement and a continuous careful agronomic work allowed to obtain excellent results. Galatrona shows once again its ability to give surprisingly good results also after vintages considered more difficult.
<b>Harvest</b>	Regular. Started the first week of September
<b>Yield</b>	Yield was more contained to help remaining grapes to complete the maturation cycle optimally.
<b>Production</b>	16000 bottles
<b>Score (*)</b>	95 JS 90 WS
<b>Parameters</b>	Alcool:13.8% Acidity: 5.64 g/l pH:3.48 Dry Extract: 29 g/l

### Galatrona 2013

First year: DOC Valdarno di Sopra

<b>Wine Appellation</b>	- DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
<b>Vintage Report</b>	- Great vintage. Temperatures and rain showers within the average. No water stress. Regular vine growth and optimal maturation thanks to gradual ripening.
<b>Harvest</b>	- First week of September.
<b>Yield</b>	- The great vintage helped the plants to slightly increase their yield.
<b>Production</b>	- 20000 bottles
<b>Score (*)</b>	98 JS 92 WS 91 AG 97+ WA 3bicch GR
<b>Parameters</b>	Alcool:13.89% Acidity: 5.78 g/l pH:3.55 Dry Extract: 29.6 g/l

### Galatrona 2012

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Very dry year but good sunshine. Soil was extremely dry after the 2011 late drought. Enough rain showers in April prevented real problems. Intense dry heat arrived early from June. Problems due to summer drought were avoided thanks to some little rain showers in August which helped vines to complete the maturation cycle.
<b>Harvest</b>	- First days of September, like in the best regular years.
<b>Yield</b>	- Quantity was affected by the summer dry weather, while quality was maintained.
<b>Production</b>	- 15000 bottles
<b>Score (*)</b>	96 JS 93 AG 94 WA 93 WS 97 Falstaff 3/3 GR 5/5 DU
<b>Parameters</b>	Alcool: 13.99% Acidity: 6.19 g/l pH:3.55 Dry Extract: 31.6 g/l

### Galatrona 2011

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- This vintage was a challenge. Started regular but record high heat and dry winds arrived by the second half of August accelerating maturation and concentration of sugars.
<b>Harvest</b>	- Anticipated to the 26 <sup>th</sup> of August to maintain acidity and limit rise of sugar concentration.
<b>Yield</b>	- Loss of production was limited thanks to quick reaction and early Harvest.
<b>Production</b>	- 15000 bottles
<b>Score (*)</b>	99 JS 95 AG 94 IA 94 WA
<b>Parameters</b>	Alcool:14.08% Acidity:5.82 g/l pH:3.61 Dry Extract: 31.4 g/l

### Galatrona 2010

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Very good vintage. Temperatures and rain showers within the average. No water stress. Regular vine growth and optimal maturation thanks to gradual ripening.
<b>Harvest</b>	- Regular harvest like you expect on very good vintages. Merlot grapes were picked from 6 <sup>th</sup> September.
<b>Yield</b>	- Regular
<b>Production</b>	- 18000 bottles
<b>Score (*)</b>	95 JS 94+ IA 93? WA
<b>Parameters</b>	Alcool:14.42% Acidity:5.67 g/l pH:3.62 Dry Extract:29.8 g/l





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### Galatrona 2009

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Great vintage, extremely balanced weather conditions allowing slow gradual ripening to occur and no stress.
<b>Harvest</b>	- Started on 31 <sup>st</sup> of August, conditions allowed a very long, slow paced harvest, we had time to wait for the single batches to reach optimal maturation before picking.
<b>Yield</b>	- Regular. The younger vines now in early maturity allowed for greater production.
<b>Production</b>	- 18000 bottles
<b>Score (*)</b>	97 JS 94 IA 94 AG 98 WA
<b>Parameters</b>	Alcool:14.20% Acidity:5.88 g/l pH:3.68 Dry Extract:33.5 g/l

### Galatrona 2008

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Started as a cool and wet vintage. Extra management in the field was needed to keep perfect sanitary conditions. Weather conditions changed the second half of September allowing very good ripening, favoring elegance over structure.
<b>Harvest</b>	- Begun 5 <sup>th</sup> of September, was a nice and long harvest as the good ripening allowed a nice slow pace picking.
<b>Yield</b>	- Yield was slightly limited. While the older vines kept the deep structure we want for this wine, the younger vines now in early maturity managed to give very elegant results.
<b>Production</b>	- 15000 bottles
<b>Score (*)</b>	95 JS 93+ AG 93 IA 93+ WA
<b>Parameters</b>	Alcool:14.00% Acidity:5.60 g/l pH:3.62 Dry Extract:30.5 g/l

### Galatrona 2007

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- A typical chianti year. Cold winter, healthy spring showers, nice sunshine, warm summer. Balanced vintage allowing great maturation concentrating nicely all the noble components of the grapes.
<b>Harvest</b>	- started on the 29 <sup>th</sup> of August.
<b>Yield</b>	- Regular yield with incredible structure and elegance
<b>Production</b>	- 15000 bottles
<b>Score (*)</b>	98 JS 95+ AG 94 IA 95+ WA
<b>Parameters</b>	Alcool:14.32% Acidity:5.38 g/l Dry Extract:30.5 g/l

### Galatrona 2006

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- An unusually dry vintage. The dry and early Spring anticipated the phenolic maturation. Fortunately, summer was hot but without excessive peaks in temperature so the plants did not suffer.
<b>Harvest</b>	- Completed during the first decade of September.
<b>Production</b>	- 15000 bottles
<b>Tasting Review (J. Suckling)</b>	-Score 96 Big and fleshy, with loads of blackberry, dark chocolate, olive and vanilla character. Full and chewy, with beautiful ripe fruit and quality tannins. This is juicy. Layered, dense and beautiful. A Merlot for the cellar.

### Galatrona 2005

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Spring progressed normally. Summer was hot but without excessive peaks of temperatures.
<b>Harvest</b>	- During the first decade of September.
<b>Production</b>	- 15000 bottles
<b>Tasting Review (J. Suckling)</b>	- Score 93 Intense aromas of violet and other flowers, with hints of blackberry, currant and blueberry. Full-bodied, with layers of velvety tannins and a long finish of fruit and chocolate. Not the 2004, but excellent nonetheless. Merlot. Best after 2010.



## PETROLO

### Galatrona 2004

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Very good year, among the best vintages for Petrolo, both for Merlot and Sangiovese.
<b>Harvest</b>	- Started 9 <sup>th</sup> September, the great conditions allowed a slow paced harvest as happens in the best years.
<b>Yield</b>	- Very good production considering a good portion of the Feriale/Galatrona vineyard was only 8 years old.
<b>Production</b>	- 12000 bottles
<b>Score (*)</b>	97 JS 96 AG 96 IA 97 WA
<b>Parameters</b>	Alcool:14.00% Acidity:5.00 g/l Dry Extract:30.2 g/l

### Galatrona 2003

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	-opposite to 2002, this vintage was extremely hot and dry already from Spring. Summer heat kicked in even more aggressively and drought affected the vines. A balanced maturation was only achieved by increasingly limiting the yield per plant to 350 gr.
<b>Harvest</b>	To prevent over maturation, dried bunches and keep the right acidity we had to rush to harvest on the 20 <sup>th</sup> of August. We only harvested from the early morning to midday because of the hot temperatures that prevented working in the afternoon.
<b>Production</b>	- 10000 bottles
<b>Tasting Review (J. Suckling)</b>	- score 96 Fantastic aromas of black olives, meat and berries with hints of violets. Complex. Full-bodied, velvety and long. Gorgeous and powerful Merlot. Blockbuster. This could be the wine of the vintage. Best after 2008.

### Galatrona 2001

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- Lovely warm vintage that favored structure and good maturation even in the younger grapes.
<b>Harvest</b>	- Started in 6 <sup>th</sup> September
<b>Yield</b>	- Regular considering a good portion of the vineyard was very young.
<b>Production</b>	- 11000 bottles
<b>Score (*)</b>	96 JS 96+ IA
<b>Parameters</b>	Alcool:13.70% Acidity:5.80 g/l pH:3.51 Dry Extract:34.40 g/l

### Galatrona 2000

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot. Estate produced and bottled.
<b>Vintage Report</b>	- A hot dry summer with little rain
<b>Harvest</b>	- anticipated to the 28 <sup>th</sup> of August due to the quick maturation of the grapes.
<b>Yield</b>	- The production was quite low. Grapes were chosen only from the older vines planted in the 90's.
<b>Production</b>	- 6000 bottles
<b>Score (*)</b>	95 JS 92 WA
<b>Parameters</b>	Alcool:14.50% Acidity:5.10 g/l Dry Extract:29.95 g/l

### Galatrona 1999

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot. Estate produced and bottled
<b>Vintage Report</b>	- Thanks to plenty of rain during March-April, the vines positively managed the summer drought and hot temperatures. The 1999 vintage gave similar results to 1997.
<b>Harvest</b>	- Middle of September
<b>Production</b>	- 4500 bottles
<b>Tasting Review (J. Suckling)</b>	- score 96 Flashy, seductive red. This remains the Pétrus of Italy. Black color, with opulent aromas of blackberries, cherries and minty oak. Full-bodied, with chewy yet extremely polished tannins and a long, long_nish. This is really exciting stuff.



## PETROLO

### Galatrona 1998

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot. Estate produced and bottled
<b>Vintage Report</b>	- A difficult vintage, very rainy spring needed extra green management but did help growth in the younger vines, not yet in production. Summer had good average heat and sunshine managing grapes to reach maturation slightly later than usual but before rain could arrive.
<b>Harvest</b>	- Starting 9 <sup>th</sup> of September quickly harvested before new rains arrived later in the month.
<b>Yield</b>	- Regular considering the young average age of the plants.
<b>Production</b>	- 4500 bottles
<b>Score (*)</b>	95 JS 93 IA

### Galatrona 1997

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot, Estate produced and bottled.
<b>Vintage Report</b>	- The late frost in spring limited the production but the lovely warm summer and almost no rain showers allowed an extraordinary maturation on the plant.
<b>Harvest</b>	As in the best vintages, harvest started on the first decade of September
<b>Production</b>	- 3000 bottles
<b>Tasting Review (J. Suckling)</b>	-score 96 This is still holding on beautifully with balsamic aromas that are very rich and powerful. The ever-impressive fruit comprises plums and raspberries. It's full-bodied with silky and caressing tannins. Always a joy to drink.

### Galatrona 1996

<b>Vintage Report</b>	- The sunny days of spring and summer allowed for a healthy growth of the plants. The September rain showers challenged grape production in Tuscany but did not affect Petrolo's production as much as wild boars did. Being the first to ripen, the merlot grape of the small and low yielding vineyard of Galatrona did not stand the animal pressure.
<b>Production</b>	NO PRODUCTION

### Galatrona 1995

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot. Estate produced and bottled
<b>Vintage Report</b>	- A good average spring gave way to a cool July and showers in August. The end of the summer though was perfect, sunny and warm, turning an average vintage in an exceptional one.
<b>Harvest</b>	- Starting 9 <sup>th</sup> of September quickly harvested before new rains arrived later in the month.
<b>Production</b>	- less than 1000 bottles
<b>Tasting Review (J. Suckling)</b>	- score 90 Very polished Merlot, as well-cut as an Armani suit. Violets and currants with an underlying cherry character on the nose. Medium- to full-bodied, with fine tannins and a caressing texture. Best after 2000

### Galatrona 1994

<b>Wine Appellation</b>	- IGT Toscana. 100% merlot. Estate produced and bottled
<b>Vintage Report</b>	- An average vintage made difficult because of the mid-September showers.
<b>Harvest</b>	- Beginning September quickly harvested before new rains arrived later in the month.
<b>Production</b>	- Less than 1000 bottles
<b>Tasting Review (J. Suckling)</b>	- score 91 A newcomer to Merlot-and red hot. This wine is dark-colored with the essence of blackberry, cherry and boysenberry marking its character. It is full-bodied and gushing with fruit, has full tannins, long and velvety. Better after 1999.

# AVIGNONESI

## IN GRANDI ANNATE SANGIOVESE TOSCANA I.G.T. 2015

In Grandi Annate is only produced during the best vintages. The philosophy behind this wine is to highlight the best traits of Sangiovese from Tuscany. This wine is a keeper. Lay it down, wait and enjoy it later due to its fantastic ageing potential.

### 2015 VINTAGE

PASSIONATE like the radiant sun of this vintage...

Harmonious wines, warm and charming, on the canvas, the marriage between light and matter. The variable weather conditions of this vintage, with the right timing, enabled us to make powerful, yet elegant wines.

### TASTING NOTES

Grandi Annate 2015 shows a beautiful bouquet, with notes of dill, licorice, cheroot and violet. The wine is rich, with silky tannins and is a typical expression of the terroir, mirroring the balance of a soil rich in clay, limestone and sand.

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### VINEYARD

#### GRAPES

100% Sangiovese.

#### SOIL TYPE

A marine sedimentation from the Pliocene (3-5 million years ago), that is permeated by a vein of deep, blue sodic clay. Partly rich in sand and partly rich in silt and limestone, but with little or no stones at all, the soils are alkaline and do not present much organic matter.

#### VINEYARD SPECIFICS

*70% Caprile*: planted in 1978; 300 metres / 984 ft a.s.l.; south-east orientation; guyot-trained; 2,564 vines / hectare (1,038 vines / acre).

*17% Oceano*: planted in 2001; 280 metres / 919 ft a.s.l.; east-west orientation; bush-trained; 5,128 vines / hectare (2,076 vines / acre).

*13% Banditella*: planted in 2002; 310 metres / 1,017 ft a.s.l.; northern orientation; cordon-trained; 4,464 vines / hectare (1,807 vines / acre).

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### VINIFICATION

#### HARVEST

The grapes were picked from the 18<sup>th</sup> to the 28<sup>th</sup> of September.

#### VINIFICATION

The must from each vineyard was vinified separately and the fermentation was spontaneous, with the use of indigenous yeasts. Alcoholic fermentation and maceration on the skins lasted up to 30 days, depending on each vineyard lot.

#### AGEING

18 months of which 70% in large oak casks (botti), 15% in 2nd passage oak barrels (500 ltr) and 15% in 2nd passage barriques (225 ltr). The wine was bottled in December 2017.

#### ALCOHOL AND TOTAL PRODUCTION

14% - 12,352 bottles.

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### AWARDS

2015: 92 pts Wine Spectator | 93 pts James Suckling | 91 pts Veronelli  
92 pts Vinous | 92 pts Wine Enthusiast

2013: 94 pts Wine Advocate | 92 pts Wine Spectator | 90 pts James Suckling  
90 pts Veronelli | 5 Sterne Guida Toscana La Repubblica  
90 pts Wine Enthusiast

