

BIBI GRAETZ

CASAMATTA Rosso 2015

The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta”: the “Crazy-House”, is our bright and approachable version of Sangiovese. The idea of this wine is to be considered Bibi Graetz house-wine, fruity and fresh but at the same time a truly expression of Sangiovese!



Winemaker’s Tasting Notes

Sangiovese 100%

“This red is my favorite whenever I want a glass of wine. Is a Sangiovese with lots of cherry and raspberry, a nice acidity which helps with food and a round medium body with low tannins and vibrant backpalate”

Bibi

Graetz

Vintage 2015: the growing season

2015 has proven to be a great vintage all over Italy, with peaks of quality in key wine regions like Tuscany: winter was mild with few weeks of cold, only the north-facing hills at high elevation got few days of frost. Spring flourished early allowing a correct vegetative development till the blooming in May. Summer will be remembered for being extremely warm with only few days of rain in mid-august and early September. The weather remained stable and sunny the whole harvest period, started the 28th of September and finished the 2nd of November.

Vinification and Ageing

Casamatta grapes are sourced from the youngest vineyards, from the north of Florence down south towards Siena. The fermentation is conducted in stainless steel tanks to maintain the style of the wine, and it last for no more than a week without any maceration at the end of the process. The different vineyards are blended and age 6 month in stainless steel tanks before the final bottling