

BIBI GRAETZ

COLORE 2015

The “Dream”

Colore is the highest expression of Bibi Graetz dream. The drive of this wine is to create a pure excellence of Tuscany, a wine made with traditional tuscan grapes sourced from some of the oldest and rarest vineyards of the region. Sangiovese represent the structure and the power of the wine, Colorino fruits and velvety tannins, Canaiolo minerality and intensity. Only the best few barrels of the whole production will become Colore.



Winemaker’s Tasting Notes

Sangiovese 80%, Canaiolo 10%, Colorino 10%

“What impress me the most of 2015 is the unique balance this vintage is able to deliver, everything is exactly how it should be, the tannins of Colorino are velvety and round, the Sangiovese has one of the highest grades of purity ever reached, and the blend with Canaiolo makes this Colore one of the best I ever made. A winemaker can’t desire a better vintage.”

Bibi Graetz

Vintage 2015: the growing season

2015 will be remembered as one of the Great vintages for Tuscany and for Italy, the quality has proven to be very high all over the country, reaching phenomenal peaks in the main wine regions. The weather has played a crucial role in this success, starting from a winter with only few days of frost and few periods of extreme cold which influenced mainly the north facing vineyards. Spring had a nice balance of rain and insolation, with an early flourishing which granted a correct vegetative development and the blooming in May. Summer has been very warm till mid-august, when the heat was interrupted by few days of rain. The harvest period, which started the 26th of September and finished the last day of October, was very stable and sunny, allowing the right operations timing

Vinification and Ageing

The grapes sourced for Colore were selected from our 3 best vineyards: Lamole, Vincigliata and Siena. The terroir of Lamole is unique: soft and sandy soil with few clay and rocks, rich of organic material and dark in color, has a perfect water draining. The albarello Lamolese (goblet-style) vines of Lamole are almost 80 years old and produce tiny and perfect clusters, the whole vineyard is terraced and south-east exposed at 620 meters altitude. Siena, with reduced altitude (350 m), has a soil which tend to be more fertile and fresh with a high percentage of siliceous stones which gives a strong identity to the vineyard. The grapes cluster result bigger and more concentrated than Lamole, producing powerful and structured wines. Vincigliata, the first vineyard of Colore, at 300 meters in altitude, has a soil dominated by the clay and Galestro rocks, and goes from north-east to east. Each of the 3 vineyards has been harvested up to 8 times, allowing for hand-picking of the grapes at the exact maturation point. After the first selection in the vineyards, a second selection occurs at the winery before the destemming. The berries were at this stage softly pressed and placed in open-top barriques, with extreme attention on keeping each plot and parcel distinctly divided and designated. The fermentation is naturally conducted by indigenous yeasts naturally with 6 to 8 manual punch-downs per day, without temperature control and without bleedings to respect the integrity and the nature of the fruits. This process lasted up to 3 weeks with 1 extra week of maceration on the skins. After the fermentation the wine is transferred to new barriques, where the malolactic fermentation take place. Every parcel is aged separately for 3 years before the final blend is decided.