

BIBI GRAETZ

TESTAMATTA 2015



The “Crazy-head”

“Testa-Matta” in Italy is someone with a strong personality, a distinctive style and positive attitude and creativity. No other name could describe better Bibi Graetz flagship wine. Supertuscan made with 100% Sangiovese from old vines, this wine is the result of the combination of tradition and creativity, elevating the idea of Tuscan Sangiovese and bringing the word “Supertuscan” to the next level.

Winemaker’s Tasting Notes

Sangiovese 100%

“This wine is without any doubts one of the “Great” Testamatta I made. I have a very strong image of the harvest 2015: every single grape was perfectly shaped, weighing no more than 500 grams. This vintage is able to deliver an incredible balance, even though the concentration, creating an unique blend of elegance, structure and finesse.”

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

Testamatta grapes are selected and sourced from the best 5 vineyards of the winery: Vincigliata, Londa, Lamole, Montefili, Siena. Each vineyard, divided in parcels, is harvested up to 8 times, making sure all the grapes are picked at the perfect ripening point. The 5 vineyards, both characterized by very old age (up to 80 yrs) are located in different areas of Tuscany: Lamole & Montefili in the heart of Chianti Classico at 600 and 400 meters altitude, Vincigliata near by Firenze at 280 meters altitude, Londa in north of Firenze, towards the Rufina valley and Siena in the south of Tuscany at 250 meters altitude. The grapes will be selected for the second time at the winery before destemming and soft pressing. The fermentations are conducted by natural and indigenous yeasts, in open top barriques (225L) without any temperature control and “bleedings”, with 6 manual puch-downs per day. After 7-10 days of maceration, the different parcels are moved to old barriques for 2 years.