

# BIBI GRAETZ

## BALOCCHI DI COLORE N°3

**Variety:** 100% Colorino

**Vintage:** 2020

**Single Vineyard:** Vincigliata

**Soil:** Clay loam soil with galestro

**Altitudes:** up to 250 m

**Age of vines:** up to 50 years old

**Exposition:** north-west



### Vincigliata Vineyard

Vincigliata is the historical family vineyard of Bibi Graetz where he started making wine in 2000. He took over the old vines were planted following the old Chianti recipe, where you had Sangiovese, Canaiolo, Colorino, and 20-30% of whites – Trebbiano and Malvasia. Here Bibi started to create the two wines which became his flagships: Testamatta and Colore. At the altitudes up to 250 meters a.s.l., the old vines of Vincigliata always result in wines remarkable for their incredible perfumes and elegance.

### Balocchi di Colore N°3

The Colorino of Balocchi di Colore N°3 has an intense colour, velvety and soft tannins which embrace your mouth. It is a very big wine with a lot of structure, its power and intensity are dominant. It is the component that gave the strong character to the first vintage of Colore in 2000.

The reason why Bibi Graetz has so much Colorino in Vincigliata is quite a funny story. The original old recipe of Chianti included only a very small amount of Colorino grapes, and a big percentage of white varieties, which resulted in lighter wines. In the 70's a new Italian law obliged the producers to use concentrated grape must from Sicily to improve the colour and structure of wines. Bibi's father, Gidon Graetz, at the time didn't like the idea of blending his wines with other unknown wines from other regions and solved the problem in a drastic way – by planting full rows of Colorino – thus achieving the power and the structure of the wine.

About the label: In the spirit of the Balocchi (which in Italian means “toys”) Bibi Graetz asked his children to create the labels. For Balocchi di Colore N°3 Bibi's third daughter - Ingrid - made the painting.

### Vinification and Ageing

The grapes of Balocchi di Colore N°3 are handpicked from the oldest parcel of Vincigliata vineyard at the perfect level of ripening. After the first selection in the vineyard, a second selection occurs at the winery before the destemming. At this stage the Colorino berries are softly pressed and placed in open-top barriques. The fermentation is spontaneous with indigenous yeast and up to 4-5 manual punch-downs per day in the peak of the fermentation, decreasing gently to 2 very soft punch-downs to only keep the cap wet. After the fermentation the wine is moved into old barriques which are up to 20 years old, where the malolactic fermentation happens. The wine is aged for around 2 years before bottling.