

# BIBI GRAETZ

## BOLLAMATTA



### **Bollamatta – “The Crazy Bubble”:**

“Bolla” in Italian means bubble and of course Bibi’s sparkling wine has to be crazy “matta”: we are in front of an unconventional sparkling expression of sangiovese. Moreover, this label it is strictly linked with Testamatta Rosso as far as all the bunches are picked up from the same old vineyards used for Testamatta.

### **Winemaker’s Tasting Notes**

100% sangiovese

*“I love this expression of sangiovese. I can feel a rich aroma and plenty of fruits. It is fresh, fine and very well balanced in the mouth with a long and surprising aftertaste. The Long Charmat Method gave us a very elegant and delightful perlage.”*

*Bibi Graetz*

### **Vinification and Ageing**

Bollamatta is our sparkling sangiovese, realised with the green harvesting of the old vineyards, 50-80 years old - dedicated to Testamatta and Colore production. In fact, the thinning process of the bunches is done slightly later in order to have the perfect concentration of sugar to realise a sparkling wine. Moreover, it also a process of recovering all these bunches, generally thrown away.

Once the harvesting is done, we destem and a very soft press the berries. Then we leave the skins with the juice to decant for 4-5 hours, in order to extract aromas and colour. The fermentation takes place in stainless steel tanks at controlled temperature. The prise de mousse - second fermentation - is obtained by natural fermentation in autoclave using the wine left in contact with its lees. This process is longer than usual, 5-6 months, therefore, this sparkling wine is classified as a long Charmat method.