

# BIBI GRAETZ

## Bugia 2018



### The “Lier”

The community of the small island of Giglio is very tight and close. On the island they don't use family names or given names to call each other, but nicknames! The nicknames are handed down through generations. “Bugia” in Italian means “lie” and the wine took its name from the 80 yrs old farmer who takes care of the vineyards, his nickname within the island community is “Bugia!”

### Winemaker's Tasting Notes

100% Ansonica from Giglio island

*“I love the expression of terroir coming out from this wine. I can feel the minerality of the granite soil of the island, the salt of the sea and the dryness of the wind. This wine is the island in a bottle”*

*Bibi Graetz*

### Vintage 2018: the growing season

2018 has been very stable in Tuscany, with no extreme weather events and very balanced. Excellent weather conditions during September were recorded: sunny, hot and mostly dry days but cool nights. Therefore, 2018 tends to be considered a very nice vintage for the Island of Giglio characterized by an high level of harmony. The vines had a full vegetative development due to the generous rains before summer and a balanced sun exposure during summer. Harvest started by the end of September and lasted till mid-October

### Vinification and Ageing

Bugia is the selection of the 8 ha of vineyards from the island of Giglio. The grapes are selected manually in the vineyards and handpicked. After a soft pressing at low temperature the juice is decanted for few hours before the fermentation. The process mainly conducted in stainless steel tanks, with a small percentage, less than 20% on 225l barriques. After the fermentation the wines are aged for extra 6 months before the bottling