

BIBI GRAETZ

CASAMATTA BIANCO 2020



The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta” means “Crazy-House”, Casamatta Bianco is a wine coming from Argentario, in the south Tuscan coast that tells a lot about traditional vines and old vineyards. A fresh, crunchy and sapid blend that brings with it the sea breeze.

Winemaker’s Tasting Notes

“Vermentino 60%, Trebbiano 30%, Ansonica 10%”

“When I drink this blend I’m immediately projected on the Argentario, I can feel sea breeze, soil, sun and perfumes of Maremma wine region. The first impression I have is the zesty aroma, orange and peach flowers, then citrus and acidity from Vermentino, pear, exotic fruits, balance and body from Trebbiano and Ansonica.”

Bibi Graetz

Vintage 2020: the growing season

The 2020 vintage began with rather limited rainfall in the winter months. The vines began to sprout in the last days of March in conjunction with cold days, characterized by minimum temperatures even below zero degrees. The beginning of flowering was recorded around the end of May, with then a regular course favored by an ideal climate characterized by hot, dry and slightly windy days. As a result, an excellent fruit set was noted which led to a good architecture of the bunches.

Vinification and Ageing

Casamatta Bianco is produced from vineyards between Capalbio and Argentario, on the southern Tuscan coast. The grapes are hand-picked and fermented in stainless steel tanks, destemmed and soft pressed with dry ice. The fermentation is done at very low temperature to keep the freshness of the wines and last 2 weeks. The blended wines will age 3 months in tanks before being bottled.