

BIBI GRAETZ

CASAMATTA BIANCO 2022



The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casamatta” 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%”

“This Casamatta is the perfect image of the Argentario coast. You can really feel the sea breeze and all the perfumes of this beautiful region. It is like being there! 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 2022: the growing season

After a mild and dry winter, March brought an early budbreak. The arrival of spring initiated some rainfall which allowed our vineyards to store water – imperative for the upcoming drought. The summer months were characterized by temperatures above the seasonal average and a lack of rain until the end of July, which reinvigorated the vineyards. Our well-prepared vineyards in conjunction with their locations at high altitude and the constant sea breeze led to an even maturation of the bunches. The resulting wines are incredibly elegant and lush with complex aromatic profiles. The harvest started on August 28th and lasted through September 4th.

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 lasts 2 weeks. The blended wines will age 3 months in tanks before being bottled.