

BIBI GRAETZ

CASAMATTA BIANCO 2019



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 2019: the growing season

2019 was a balanced vintage in line with some of the best harvests we had in the last years. Mild and temperate winter followed by a colder than usual spring. The summer season was hot, very dry and stable. These factors allowed us to have very healthy grapes with a nice level of acidity and sugar. The harvest started later than usual and lasted till the late mid of October.

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.