

# BIBI GRAETZ

## CASAMATTA Rosso 2018



### The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta”: the “Crazy-House”, is our bright and approachable version of Sangiovese. The idea of this wine is to be considered Bibi Graetz house-wine, fruity and fresh but at the same time a truly expression of Sangiovese!

### Winemaker’s Tasting Notes

Sangiovese 100%

*“This red is my favorite whenever I want a glass of wine. Is a Sangiovese with lots of cherry and raspberry, a nice acidity which helps with food and a round medium body with low tannins and vibrant backpalate”*

*Bibi Graetz*

### Vintage 2018: the growing season

2018 had been a very balanced vintage characterized by a cold winter and a temperate spring. The vines had a full vegetative development before summer, due to the generous rains. During the summer season the sunlight exposure was balanced and uniform. The harvesting started by the end of September and lasted till mid of October.

### Vinification and Ageing

Casamatta grapes are sourced from the youngest vineyards, from the north of Florence down south towards Siena. The fermentation is conducted in stainless steel tanks to maintain the style of the wine, and it last for no more than a week without any maceration at the end of the process. The different vineyards are blended and age 6 month in stainless steel tanks before the final bottling