

BIBI GRAETZ

CASAMATTA ROSSO 2019



The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casamatta”: the “Crazy-House”, Casamatta Rosso reflects the freshness, transparency and strength of the red fruit of Sangiovese variety. Entirely vinified in steel in order to preserve its vibrant and playful character.

Winemaker’s Tasting Notes

Sangiovese 100%

“This red is my favorite whenever I want a glass of wine. It is a pure transparent Sangiovese with plenty cherry and raspberry, nice acidity which helps with food and a round medium body with low tannins and a vibrant and surprising aftertaste”

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 with temperatures below seasonal averages. 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 grapes are sourced from the youngest vineyards, from the north of Florence to the south towards Siena. The fermentation is conducted in stainless steel tanks in order to maintain the style of the wine and it lasts for no more than a week with no maceration at the end of the process. The different vineyards are blended and age for 6 months in stainless steel tanks before the final bottling