

BIBI GRAETZ

COLORE 2009



The “Dream”

Colore is the highest expression of Bibi Graetz dream. The drive of this wine is to create a pure excellence of Tuscany, a wine made with traditional tuscan grapes sourced from some of the oldest and rarest vineyards of the region. Sangiovese represent the structure and the power of the wine, Colorino fruits and velvety tannins, Canaiolo minerality and intensity. Only the best few barrels of the whole production will become Colore.

Winemaker’s Tasting Notes

Sangiovese 33%, Canaiolo 33%, Colorino 33%

“What i love about Colore 2009 is the incredible numbers of layers this wine is able to develop; unique depth and dark undertones of wet leather and undergrowth are dominating the nose, but leaving space to a refreshing acidity and harmonious palate. This combination is the result of 2009 peculiarity which deliver an incredible energy”

Bibi Graetz

Vintage 2009: the growing season

2009 in Tuscany will be remembered for the cold winter and frequent rains during spring and lower average temperatures in summer with great temperature variations from day and night during the last months of the growing seasons and harvest. The harvest was postponed 2 weeks, starting 26th of September finishing the 2nd November. This exceptional combination of climate produced some of the most elegant wines in Tuscany.

Vinification and Ageing

The grapes sourced for Colore were selected from 3 vineyards: Lamole, Vincigliata, Siena. Each vineyards was harvest up to 8 times, allowing to hand-pick the grapes at the right maturity point. After the first selection in the vineyards, a second selection occurs at the winery before the destemming. The berries were at this stage softly pressed and placed in open-top barriques, with extreme attention on keeping each plot and parcel divided from the others. The fermentation is conducted by indigenous yeasts naturally with 6 to 8 manual puchdowns per day, without temperature control and without bleedings, and lasted up to 2 weeks, with 1 extra week of maceration on the skins. After the fermentation the wine is moved into new barriques, where the malolactic fermentaion happen. Every parcels is aged separately for 3 years before the final blend is decided.