

BIBI GRAETZ

COLORE BIANCO 2022

“The dream on Giglio”

Colore Bianco comes from an old vineyard overlooking the sea, where the wind, the sun and the salt break the granite rocks to create sandy soils where the Ansonica variety has been grown for centuries. The choice to add a white to this tier of wines was driven by our belief that we have a source of such unique and extremely high-quality Ansonica as to be worthy of the name Colore.

Winemaker’s Tasting Notes

Ansonica 100% - 14% Alcohol

“Colore Bianco 2022 is a real expression of the Island of Giglio. The centenary vineyard of Pietrabona gave us very deep and complex Ansonica this year. Aromas of peach, thyme and flowers immediately invade the nose followed by a hint of candied lemon peel. The strength of Colore 2022 is the incredible structure combined with the saline and freshness which lift the wine up to another level.”

Bibi Graetz



Vintage 2022

The 2022 vintage proved to be warmer than the last years in Tuscany. The training method used for our vineyards and their location on the Giglio Island allowed for a low yield with exceptional healthy grapes. 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. Given a history of warm seasons over the past few years, our vineyards were prepared to face these conditions with scrupulous and efficient tillage. 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

The grapes of Colore Bianco grow on the Giglio Island and are sourced from the Pietrabona Vineyard: a south-exposed, terraced vineyard situated at an altitude of 50 to 150 mt a.s.l. on the southwest part of the island. The vines are planted in thousand-year-old granitic soils and trained according to the local goblet method, the Alberello alla Gigliese. This method involves training low to the ground on a modified guyot system which protects the vines from the winds and harsh winters. All clusters are handpicked and transported in small baskets to the winery, located at the center of the isle at Castello del Giglio. The grapes are destemmed and gently pressed, then fermented at low temperatures in stainless steel tanks for 6-7 days. 70% of the must is then moved into barriques for another 10 days without temperature control. After, the wine ages for 7 months in barriques in contact with lees (bâtonnage) while the remaining 30% ferments in stainless steel.