

# BIBI GRAETZ

## COLORE 2010



### 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%

*“This vintage was able to bring Sangiovese to one of the haughtiest expression of power. The structure of the wine result warm, rich and concentrated without losing the polish elegance of the tannins. Compared to other vintages this will result very generous, opening the nose with mature red fruits followed by tobacco and plum. 2010 has been a benchmark for my personal experience with Tuscan grapes”*

*Bibi Graetz*

### Vintage 2010: the growing season

In Tuscany 2010 is considered to be a very nice vintage: following a cold and dry winter, Spring was characterized by two weeks of soft and continuous rain combined with wind and sunshine, ideal conditions for a regular vegetative development. The heat during Summer has been very intense interrupted by few days of rain in mid-august and beginning of September, allowing the grapes to reach a perfect phenolic maturation. During the last weeks before harvest, the temperatures went up again and the plants suffered a bit of water stress which results in high sugar grade and concentration.

### 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 pressend 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.