

BIBI GRAETZ

GRILLI 2018

“Crickets”

In Florence to have “Grilli” (crickets in Italian) means to be a dreamer. This wine, born from the partnership with Mondavi, reflects the creative style and the dynamism of Bibi Graetz. With this wine Bibi decide to break his own rule and make a wine which is not made by indigenous Tuscan grapes, but a wine made from international varieties, following the definition of “Supertuscan” and using Cabernet and Merlot.

Winemaker’s Tasting Notes

Cabernet S 85%, Merlot 15%

“For many years, making a wine with Bordeaux-style grapes was not even a possibility. Supertuscan for me was Sangiovese, Canaiolo and Colorino. Still is, but I don’t like to close myself into boxes and I decided to create an international blend breaking my own rule. This is my modern interpretation of Supertuscan, with low oak and a fantastic energy and elegance. Red fruits at the very beginning leave space to plum, dark chocolate and leather, with a super-fine acidity that supports the freshness and the elegance rather than the power and the structure.”

Bibi Graetz



Vintage 2018: the growing season

After the extreme heat conditions of 2017, with the vintage 2018 we rediscover a very balanced vintage characterized by a cold winter and a mild spring. The vines had a full vegetative development due to the generous rains before summer and a balanced sun exposure during summer. Harvest started by the end of September and lasted till mid-October.

Vinification and Ageing

The grapes, sourced from the area in between Firenze ad Siena, are handpicked and selected on the plants, destemmed and soft pressed before the fermentation. Natural fermentations, using indigenous yeasts and without any temperature control, lasts for 9 to 12 days followed by 3 to 5 days of maceration on the skins. Aging process, as well as the fermentation is conducted in stainless steel tanks, for 18 months.