

BIBI GRAETZ

SOFFOCONE 2017



Sangiovese legacy

Soffocone di Vincigliata is the only wine named by the vineyard of production: the idea is to underline the special link between this wine and the hill where Bibi Graetz started his project. The beautiful vineyard of Vincigliata is facing Firenze with one of the most romantic view of the city, from which Bibi took inspiration for the name and the unique label. Soffocone is our Sangiovese tribute to the hill where everything started!

Winemaker's Tasting Notes

Sangiovese 100%

"The purity of this wine impresses me every single time. With Soffocone I want to bring Sangiovese to the next level of elegance and finesse, 2017 vintage has been one of the greatest expressions of my idea. Roses, red flowers on the nose, wild strawberries in the palate will leave space to velvety tannins and a long sensual finish"

Bibi Graetz

Vintage 2017: the growing season

2017 has been a very dry vintage in mainland Tuscany, only few days of rain during the vegetative development in spring and almost none during summer. Therefore, there was a reduction in terms of quantity, but not in terms of quality. In fact, the grapes reached a great level of concentration and tannins.

Vinification and Ageing

Soffocone is a single-vineyard wine, produced with the grapes of Vincigliata in Fiesole: the soil of Vincigliata is rich of Galestro rocks and the vineyard is going all around the hill of Vincigliata from south west to south with a perfect exposure and surrounded by the forest. All these characteristics combined give the wine its main notes and elegance but also the winemaking process is very important: fermentation and ageing were conducted in large 30Hl wooden casks. Fermentation with indigenous yeasts, without temperature control, will last around 10 days followed with few days of maceration and 18 months of ageing in traditional big casks.