

BIBI GRAETZ

TESTAMATTA Bianco 2018

Closing the circle:

Testamatta has always been identified as the image and the flagship brand of the winery, the philosophy, the quality and the message are truly expressions of Bibi Graetz approach to wine. After many years of research and hard work, selecting our whites from the Ansonica grapes of the Island of Giglio, we realized we were ready to close the circle of Testamatta, producing alongside the red, the white version of the “Crazy head”. Testamatta Bianco, produced for the first time in 2016, has already become a benchmark for white wines in Italy.

Winemaker’s Tasting Notes

Ansonica 100%

“Testamatta Bianco condensate the aromas, the flavours and the character of the Island of Giglio in a bottle: you can fill the smell of the underwood, the mentholated of myrtle, the minerality of the soil and the elegance of the Ansonica grapes. All these notes are perfectly combined together by the fine tannins and the smoked bouquet of the oak”

Bibi Graetz



Vintage 2018: the growing season

The 2018 vintage on the Giglio Island was quite unusual, it was very rainy and humid both in winter and spring. The significant precipitations were needed to restore the water resources in the soil. The summer was ideal, hot and dry, with intermittent rain showers. All these features allowed the vineyards to dry out maintaining abundant water reserves. The harvest was awesome and later than usual. The grapes were characterized by great balance, healthiness and elegance.

Vinification and Ageing

The grapes for Testamatta are sourced from the best vineyard of the Island: Serrone. We can technically call Testamatta bianco a “singlevineyard selection”. Serrone is in the south-east part of the island, facing the sea at an altitude that goes from 60 to 150 meters altitude, terrace after terrace. The vines, up to 100 years old, have the shape of a very small goblet and are grown in the middle of the rocky, poor and granitic soil of the island. Harvest started the 18th of August, every grape, handpicked, was carried in small baskets to the winery, located in the center of the island in Giglio Castello. After the destem and a very soft pressing with dry-ice, we left the skins with the juice decanted for less than 1 hour. After this short period of maceration the must was for approximately 48 hours at low temperature in stainless steel tanks and then moved to new 225L barriques for the alcoholic fermentation at 20°C. After the fermentation the wine aged with the lees for 12 months, without any malolactic fermentation and then bottled.