

BIBI GRAETZ

CASAMATTA Bianco 2018

The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casamatta”: the “Crazy-House”, is our bright and approachable version of white Tuscan blend. The Vermentino brings freshness, the Moscato Bianco elevate the aromatics and Trebbiano increase the balance and the harmony of the blend.

Winemaker’s Tasting Notes

“Vermentino 60%, Trebbiano 30%, Moscato Bianco 10% “When I drink Casamatta Bianco I’m immediately projected on the Tuscan coast. This is a wine that reflects the soil, the sun and the perfumes of Maremma. The first impression is the floral notes of Moscato, orange and peach flowers, then in the palate you have the citrus of the Vermentino, pear and exotic fruits”

Bibi Graetz



Vintage 2018: the growing season

2018 had been a very balanced vintage all over Tuscany. It started with a significant amount of rain during winter and spring: a very important event to restore the water resources in the soil. The summer season on one hand, continued to see frequent rains, on the other hand, was very hot and dry allowing the bunches to reach the perfect level of ripening. In fact, the harvesting was a bit later than usual.

Vinification and Ageing

Casamatta Bianco is produced from the vineyards of Capalbio, south of Tuscany in Maremma. The grapes are hand-picked and fermented in stainless steel tanks, destammed and softpressed with dry ice. The fermentation is done at very low temperature to keep the freshness of the wines and last 2 weeks. The blended wines will age 3 months in tanks before being bottled.