

BIBI GRAETZ

CASAMATTA Bianco 2016

The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta”: 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 2016: the growing season

After a great 2015, the expectation of having another sensational vintage were very low, usually it’s hard to have 2 great vintages one after the other. What we realized with the 2016 is that this is not the case. This vintage is at the same level of 2015 and someone says it’s even better! Very cold winter, with some touches of snow guaranteed, with a mild and sunny spring, perfect conditions for the develop of the plants. The summer was a bit warmer then 2015 with only few days of rain in the beginning of August and the harvest period was fully insolated and anticipated to the 12th of September.

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