

BIBI GRAETZ

CASAMATTA Rosato 2018

The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta”: the “Crazy-House”, is our rosé version of Sangiovese. The idea of this wine is to be considered Bibi Graetz house-wine, fruity and fresh but at the same time a high expression of quality wines.



Winemaker’s Tasting Notes

Sangiovese 100%

“This rosé is a very direct and sincere wine: refreshing and very delicate. It is 100% Sangiovese with a delicate aroma of cherry and raspberry, a nice acidity: a perfect balance for aperitivo time and versatile food pairing.

Bibi Graetz

Vintage 2018: the growing season

2018 was a very balanced vintage characterized by a cold winter and a mild spring. These conditions were perfect after the extreme drought of 2017. Thanks to the abundant rains, during the first part of the year, the vines reached a full vegetative development before summer. The summer was hot with a great sun exposure throughout the entire season. The harvesting started by the end of September and lasted till mid of October.

Vinification and Ageing

The grapes for Casamatta Rosé are collected from the youngest vineyards, 15-20 years old, located in the area between Florence and Siena. from the north of Florence down south towards Siena. The berries are destemmed and soft pressed. The fermentation is conducted in stainless steel tanks to maintain the style of the wine, and it lasts for no more than a week without any maceration at the end of the process. The different vineyards are blended and aged in stainless steel tanks before the final bottling.