

# BIBI GRAETZ

## CASAMATTA ROSATO 2019



### The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta” means “Crazy-House”, Casamatta Rosato is a pure Sangiovese treated like a white grape during the harvest and winemaking process that turns into the glass in a Tuscan delightful spring bouquet.

### Winemaker’s Tasting Notes

Sangiovese 100%

*“This rosé is a very direct and sincere wine: refreshing and very delicate. It is 100% Sangiovese with delicate aromas of red fruit, white flowers, roses and nice acidity perfectly balance, refreshing and versatile.”*

*Bibi Graetz*

### Vintage 2019: the growing season

2019 was a balanced vintage in line with some of the best harvests we had in the last years. Mild and temperate winter followed by a colder than usual spring with temperatures below seasonal averages. The summer season was hot, very dry and stable. These factors allowed us to have very healthy grapes with a nice level of acidity and sugar. The harvest started later than usual and lasted till the late 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 the north of Florence and down south towards Siena. The berries were destemmed and soft pressed. The fermentation conducted in stainless steel tanks to maintain the style of the wine and it lasted for no more than a week. During the vinification the wine was in contact with the skins only for few hours in order to extract a bit of color. The different vineyards were blended and aged in stainless steel tanks before the final bottling.