

BIBI GRAETZ

COLORE BIANCO 2019



“The dream on Giglio”:

Colore Bianco comes from an old vineyard overlooking the sea, where the wind, the sun and the salt break the granite rocks to create sandy soils where the Ansonica variety has been grown for centuries. The choice to add a white to this tier of wines was driven by our belief that we have a source of such unique and extremely high-quality Ansonica as to be worthy of the name Colore.

Winemaker’s Tasting Notes

Ansonica 100% Only 900 bottles produced.

“This small parcel of Pietrabona vineyards on Isola del Giglio gives us this super quality Ansonica grape deserving to be vinified separately. Orange flowers, light zesty hints from the first moment of the fermentation, transformed into blood orange notes in the wine. Colore 2019 is outstanding, full of personality and with remarkable identity, a unique expression of this terroir.”

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. Winter was quite mild and temperate while we recorded a spring with lower than normal temperatures. May was wet and very cold. Summer was hot, very dry and stable. These factors allowed us to have very healthy grapes with a nice level of acidity and sugar. The yield was slightly reduced, given the high heat and drought months, since the weather on Giglio Island normally sees rather high temperatures and little to no rainfall, conditions that the indigenous Ansonica varietal tolerates well. Of course, due to the rigid spring the harvest started later than usual and lasted till the late mid of October.

Vinification and Ageing

The grapes for Colore Bianco were sourced from the Pietrabona Vineyard on the Island of Giglio, a terraced vineyard situated on the southwest part of the island, facing the sea at an altitude between 200 and 500 feet. The vines, which are up to 100 years old are planted on thousand-year-old terraces built out of the rocky, granitic soils of the island. The vineyards are planted in the local “Giglio style,” meant to protect the vines from the winds and harsh winters, which involves training low to the ground on a modified guyot system. In 2019 we harvested a small section of Pietrabona, a one-hectare vineyard of 80-year-old vines, a full two weeks later than we would normally have harvested and we discovered that the grapes had developed remarkably. Thanks to longer hang time we got grapes with higher ripeness leading to higher alcohol levels and a wider range of aromatics. All clusters were handpicked and transported in small baskets to the winery, located at the center of the island at Castello del Giglio. The grapes were destemmed and gently pressed, then fermented at low temperatures in stainless steel tanks for 6-7 days, 70% of the wine is moved to barriques that are equally divided between new, 1-year, and 2-years-old for another 10 days without temperature control. 30% of the wine completed the fermentation in stainless steel. 70% aged for 7 months in barriques in contact with lees (bâtonnage) and 30% in stainless steel.