

BIBI GRAETZ

COLORE BIANCO 2021



“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%

“The small vineyard of Pietrabona has expressed its full potential this year. It’s so layered and intense. The aromas of broom, peach and almond paste invade the nose harmonically. In the mouth, the powerful structure is perfectly balanced with the freshness and the iodized note provided by the Mediterranean sea breeze. This vintage represents my idea of Ansonica, a fine and elegant wine but with a strong personality.”

Bibi Graetz

Vintage 2021

The right amount of rain during the winter in Giglio helped the vineyard in Pietrabona not to struggle during the hot spring and summer. The heat and dryness protected the plants from illness and diseases while just few rainy days provided the perfect maturation of the bunches, very regular and uniform. The main feature of this vintage is the bold structure of the wine provided by the hot season. Like in the previous vintage the yield was slightly reduced. Due to the particularly hot spring and summer, the harvest has been anticipated, in fact it started on August 20th and lasted around 10 days.

Vinification and Ageing

The grapes of Colore Bianco are 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 mt a.s.l. 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 and they are trained according to the local goblet method, the Alberello alla Gigliese, meant to protect the vines from the winds and harsh winters, which involves training low to the ground on a modified guyot system. All clusters are handpicked and transported in small baskets to the winery, located at the center of the isle at Castello del Giglio. The grapes are destemmed and gently pressed, then ferment 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 complete the fermentation in stainless steel tanks. 70% of the wine age for 7 months in barriques in contact with lees (bâtonnage) and 30% in stainless steel.