

# BIBI GRAETZ

## SOFFOCONE 2019



### Sangiovese Legacy

Soffocone di Vincigliata is the only wine named by the vineyard of production: the idea is to underline the special link between this wine and the hill where Bibi Graetz started his project. The beautiful vineyard of Vincigliata is facing Firenze with one of the most romantic view of the city, from which Bibi took inspiration for the name and the unique label. Soffocone is our Sangiovese tribute to the hill where everything started!!

### Winemaker's tasting notes:

Sangiovese 100%

*"The elegance of the Soffocone impress me every single time! One of the greatest expression of Sangiovese grape. With the 2019 vintage we reached an incredible quality. Red and black small fruits with spices and vanilla in background that gives a beautiful aromatic complexity."*

*Bibi Graetz*

### Vintage 2019: the growing season

The season has been very stable with the right quantity of heat and rain. The cold and dry winter and the average quantity of rain in the spring prevented the proliferation of illnesses. The correct growing of the plants was supported by the lowering of the minimum temperature in the pre-harvest period, this led to a slow and complete maturation and to an incredible aromatic expression. This smoothness of the climate provided grapes of outstanding quality. The harvest started on September 21<sup>th</sup> and ended the 8<sup>th</sup> of October.

### Vinification and Ageing

Soffocone is a single-vineyard wine, produced with the grapes of Vincigliata in Fiesole: the soil of Vincigliata is rich of Galestro rocks and the vineyard is going all around the hill of Vincigliata from south west to south with a perfect exposure and surrounded by the forest. All these characteristics combined give to the wine its main notes and elegance but also the winemaking process is very important: fermentation and ageing were conducted in large 30HL wooden casks. Fermentation with indigenous yeasts, without temperature control, will last around 10 days followed with few days of maceration and 18 months of ageing in traditional big casks.