

BIBI GRAETZ

TESTAMATTA BIANCO 2019



Closing the circle:

Bibi Graetz spent on Isola del Giglio his childhood where he experienced the unique viticulture of the island. Testamatta Bianco was born thanks to the stories and knowledge the old farmers told him every morning while going to the vineyards together with their donkeys. After many years of research and hard work, selecting our white wines from the Ansonica grapes of the island, we realized we were ready to close the circle of Testamatta, producing alongside the red, the white version. Testamatta Bianco, produced for the first time in 2016, has already become a benchmark for white wines in Italy.

Winemaker's Tasting Notes

Ansonica 100%

"Testamatta Bianco 2019 harvest was astonishing, I was really impressed by the high-quality level of the grapes. This wine concentrates all the distinctive aromas of Isola del Giglio: you can recognise the herbal notes, underwood, the mentholated of myrtle, the vibrant minerality of the granite soil, the body and finesse of the Ansonica grape variety balanced with light tannins and smoked oak hints."

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, even if the yield was slightly reduced given the high heat and drought months. 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 Testamatta are sourced from the best vineyard on Isola del Giglio: Serrone. We can technically call Testamatta Bianco a "single-vineyard selection". Serrone is in the south-east part of the island, facing the sea at an altitude that goes from 60 to 150 meters altitude terrace after terrace. The vines, up to 100 years old, have the shape of a very small goblet and are grown in the middle of the poor rocky granite soil of the island. The handpicked grape was carried in small baskets to the winery, located in the centre of the island in Giglio Castello. After the destemming process and a very soft pressing with dry-ice, we left the skins with the juice for less than 1 hour. After this short period of maceration the must was decanted for approximately 48 hours at low temperature in stainless steel tanks and then moved to new 225L barriques for the alcoholic fermentation at 20°C. After the fermentation the wine aged with the lees for 12 months, without any malolactic fermentation and then bottled.