BIBI GRAETZ

COLORE 2021



The "Dream"

Descending from old, nourished Sangiovese vineyards, Colore is the most distinguished expression of Bibi Graetz's dream. Our vineyards have survived generations, as the trees have rooted deep into the soils to reach buried nutrients and strengthen the crop. These Tuscan vineyards have created the perfect terroir for a wine that speaks to the region and its original ancient taste. Due to its prestige and purity, only the best barrels of Bibi Graetz production will become Colore.

Winemaker's Tasting Notes

Sangiovese 100% - 14% alcohol

"Colore really is our maximum expression. When you taste Colore the first thing that comes out is the flowers. It's an explosion of the senses. It's like spring. You go in the fields and you have perfumes, energy, power, beauty, sunshine...You have everything! And it's all in the Colore 2021."

Bibi Graetz

Vintage 2021

The 2021 vintage will be remembered in Tuscany as a powerful one. Concentration, so the grapes were smaller beautiful, airy. It's kind of a mix between 2015 and 2020. Where you have on one side the character that we have been developing in the last years, this freshness that is really dominant and on the other side you have the opulence, generosity, a kind of "flesh-ness" in the wine. The season started with a mild and rainy winter which permitted the accumulation of water reserves and an early budbreak. After some cooler temperatures in April, spring continued amicably as May brought enough rain to allow the water supply. Having vineyards in windy regions over 300m in altitude permitted the regular growth of the sprouts in spring and an even maturation in. Moreover, high temperatures and dry weather conditions in August helped the phenolic ripeness. The vines set a beautiful crop assisted by some rainfalls and cooler temperatures in September. The harvest started on September 20th and lasted through October 16th.

Vinification and Ageing

The grapes of Colore were handpicked from 4 vineyards: Lamole, Vincigliata, Olmo and Siena Each vineyard was divided into parcels and then harvested, ensuring that all the grapes are picked at the perfect ripening point. After selecting the best grapes from the vineyards, a second selection occurred at the winery before destemming, assuring the purest final product. At this stage, the Sangiovese grapes were softly pressed and then placed in open-top 225L barriques for the smaller parcels of the vineyards, and in 50hl casks or stainless steel tanks for the larger plots. The fermentations were conducted by natural and indigenous yeasts with up to 3 manual punch-downs per day in the peak of fermentation, gradually decreasing to only 1 to keep the cap wet. After the fermentation process, the wines were moved into old barriques and 50hl casks where malolactic fermentation occurred. The wine was aged for around 18 months before bottling.