BIBI GRAETZ

TESTAMATTA 2021



The “Crazy-head”

“Testamatta” - “crazy-head” in Italian - is the best word to describe Bibi Graetz: a positive, creative and passionate person. Testamatta wine expresses the purity, minerality and transparency of being a Supertuscan made from 100% Sangiovese. Derived from old vines at the top of hills characterized by soils rich in stones, the Testamatta is a result of combining tradition and creativity.

Winemaker’s Tasting Notes

Sangiovese 100% - 13,5% alcohol

“2021 it’s a hit! The right word to describe Testamatta I think is “fleshy”. I say “flesh-ness” because there is a combination of fatness, transparency and freshness. It’s like when you take a steak of Kobe beef, you cut it and you put it on the fire...and it just melts. This beautiful fat, which is the most amazing thing in the world, combined with the transparency and the freshness of the red fruits. This combination in Testamatta is really magical.”

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 Testamatta were handpicked from the best 6 vineyards of the winery: Vincigliata, Olmo, Londa, Lamole, Montefili 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.