

# BIBI GRAETZ

## CASAMATTA ROSSO – Poderi di Fiesole 2022

### Casamatta Rosso – Poderi di Fiesole

Like most of Bibi Graetz's wines, the name is very evocative: Casamatta Rosso reflects the freshness, transparency and strength of red berries of Sangiovese. The "little Testamatta" is entirely vinified in stainless steel to preserve its playful and vibrant character.



### Winemaker's Tasting Notes

Sangiovese 100% - 13,5 %vol

*"This is a real Renaissance of our Casamatta as a "little Testamatta". The image of the perfect elegance and freshness of Sangiovese in which the grapes of our vineyards in Fiesole come together and create a pleasant wine with fine and elegant tannins, and an explosion of red berries on the palate."*

*Bibi Graetz*

### Vintage 2022

Compared to the previous vintage, the year of 2022 had lower average temperatures with much higher heat peaks especially in summer. Thanks to higher altitudes of our vineyards and their constant exposition to winds, there were no problems with the plants like water or heat stress, so the production was good in in both qualitative and quantitative terms. The maturation of the grapes took longer time and was very balanced, which led to the creation of extremely elegant wines with medium acidity and perfect balance. The harvest started on 15<sup>th</sup> September and finished in mid October.

### Vinification and Ageing

Casamatta Rosso is produced from the grapes of Sangiovese selected from the vineyards of Fiesole – Vincigliata and Olmo. The fermentation is conducted in stainless steel tanks to maintain the style of the wine, and lasts for no more than a week with no maceration at the end of the process. The wines from two vineyards are blended and age for 6 months in stainless steel tanks before the final bottling.