

# BIBI GRAETZ

## COLORE 2022



### 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 96%, Canaiolo 3%, Colorino 1% - 14% alcohol

*“Colore is the wine that amazes you. Old vines are able to create truly incredible wines with an unimaginable complexity. Scents of flowers and black berries make you dream, and a soothing taste makes you relax. The perfect terroir together with old vines over 80 years old - are the victorious elements giving birth to this sublime wine.”*

*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 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 15th September and finished in mid October.

### Vinification and Ageing

The grapes of Colore were handpicked from 2 vineyards: Lamole and Olmo. 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.