

# BIBI GRAETZ

## COLORE BIANCO 2023 – Isola del Giglio

### “The dream on Giglio”

Colore Bianco comes from an old vineyard overlooking the sea, where the wind, the sun and the salt break the granite rocks to create sandy soils where the Ansonica variety has been grown for centuries. The choice to add a white to this tier of wines was driven by our belief that we have a source of such unique and extremely high-quality Ansonica as to be worthy of the name Colore.

### Winemaker’s Tasting Notes

Ansonica 100% - 14% Alcohol

*“This year Colore Bianco 2023 exceeds all expectations! I am completely out of words to describe it. It showcases the true essence of the Ansonica from Pietrabona vineyard, with a distinctive southern exposure that allows for optimal ripening and flavour development. Aromas of ripe citrus fruits, white flowers, and a hint of sea breeze greet the nose, while the palate is treated to a crisp and refreshing acidity, balanced by a rich and round mouthfeel. Notes of local stone fruits, Mediterranean herbs, and a touch of saline minerality give this wine a unique and elegant character.”*

*Bibi Graetz*



### Vintage 2023

It was a completely different vintage in comparison with four previous ones which were characterized by rather high temperatures and hot summers with little rain. In 2023 it was raining a lot during winter which helped to accumulate water reserves necessary for the plants to reconstitute their vigor. The season continued with a constant mild climate and this allowed to obtain wines with excellent acidity, beautiful freshness and great aromatic power. The harvest started in mid August and continued until the first week of September.

### Vinification and Ageing

The grapes of Colore Bianco grow on the Giglio Island and are sourced from the Pietrabona Vineyard: a south-exposed, terraced vineyard situated at an altitude of 50 to 150 mt a.s.l. on the southwest part of the island. The vines are planted in thousand-year-old granitic soils and trained according to the local goblet method, the Alberello alla Gigliese. This method involves training low to the ground on a modified guyot system which protects the vines from the winds and harsh winters. All clusters are handpicked and transported in small baskets to the winery, located at the center of the isle at Castello del Giglio. The grapes are destemmed and gently pressed, then fermented at low temperatures in stainless steel tanks for 6-7 days. 70% of the must is then moved into barriques for another 10 days without temperature control. After, the wine ages for 7 months in barriques in contact with lees (bâtonnage) while the remaining 30% ferments in stainless steel.