

# BIBI GRAETZ

## SOFFOCONE 2022



### Sangiovese Legacy

Soffocone di Vincigliata is the only wine named by the vineyard of production: the idea is to underline the special link between this wine and the hill where Bibi Graetz started his project. The beautiful vineyard of Vincigliata is facing Florence with one of the most romantic views of the city, from which Bibi took inspiration for the name and the unique label. Soffocone is our Sangiovese tribute to the hill where everything started!

### Winemaker's tasting notes:

Sangiovese 100% - 14% alcohol

*"Soffocone 2022 from Vincigliata is a real legacy of Sangiovese, my idea of Tuscan traditions and heritage. Vincigliata's unique terroir imparts distinct characteristics to the wine, showcasing the pure expression of Sangiovese. Upon pouring, the wine reveals a deep ruby colour with garnet hues, with an aromatic bouquet of ripe red cherries intertwined with floral notes of violets and a hint of dried herbs. The wine turned out well-structured and elegant, with notable acidity shining through it, providing a balanced and harmonious experience."*

*Bibi Graetz*

### Vintage 2022: the growing season

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

Soffocone is a single-vineyard wine, produced with the grapes of Vincigliata in Fiesole: the soil of Vincigliata is rich of Galestro rocks and the vineyard is going all around the hill of Vincigliata from south west to south with a perfect exposure and surrounded by the forest. All these characteristics combined give to the wine its main notes and elegance but also the winemaking process is very important: fermentation and ageing were conducted in large 30Hl wooden casks. Fermentation with indigenous yeasts, without temperature control, will last around 10 days followed with few days of maceration and 18 months of ageing in traditional big casks.