

BIBI GRAETZ

TESTAMATTA BIANCO 2023 – Isola del Giglio

Closing the circle:

Bibi Graetz spent his childhood on Giglio Island where he was exposed to a unique and inspiring viticulture. On his way to the vineyards each morning, Bibi would hear stories and gain knowledge from old farmers, inspiring what is today the Testamatta Bianco. After many years of research and hard work curating our white wines from the Ansonica grapes of the island, we were ready to close the circle of Testamatta, producing a white version to stand alongside the red. Testamatta Bianco, produced for the first time in 2016, has already become a benchmark for white wines in Italy.

Winemaker's Tasting Notes

Ansonica 100% - 14% Alcohol

“This year’s Testamatta Bianco 2023 is a true reflection of the magical terroir of Giglio island. When you taste it you will find yourself in between the vines surrounded by the sea! The wine opens with delicate aromas of blooming white flowers and ripe citrus fruits, leading into mineral notes and a touch of sea salt that is characteristic of the wines from Giglio. On the palate, the Ansonica reveals a soothing body with a refreshing acidity and a crisp, clean finish that lingers pleasantly.”

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 vigour. 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 Testamatta Bianco grow on the Giglio Island and are sourced from four vineyards: Serrone, Radice, Scopeto and Olivello, high-altitude terraced vineyards that are generally north-faced. The vines are planted in thousand-year-old granitic soils and trained according to the local goblet method, the Alberello alla Gigliese. 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.

