

BIBI GRAETZ

BALOCCHI DI COLORE N° 1

Variety: 100% Sangiovese

Vintage: 2020

Single Vineyard: Vincigliata

Soil: Clay loam soil with galestro

Altitudes: up to 250 m

Age of vines: up to 50 years old

Exposition: north-west



Vincigliata Vineyard

Vincigliata is the historical family vineyard of Bibi Graetz where he started making wine in 2000. He took over the old vines that were planted following the old Chianti recipe, where you had Sangiovese, Canaiolo, Colorino, and 20-30% of whites – Trebbiano and Malvasia. Here Bibi started to create the two wines which became his flagships: Testamatta and Colore. At the altitudes up to 250 meters a.s.l., the old vines of Vincigliata always result in wines remarkable for their incredible perfumes and elegance.

Balocchi di Colore N°1

Balocchi di Colore N°1 comes from the oldest Sangiovese vines of Vincigliata vineyard, grapes which have been always used as a component of the Colore blend due to their bright acidity and balsamic notes. With the Balocchi di Colore N°1 Bibi likes to play with showing the character of the single vineyard of Vincigliata expressed through the Sangiovese grape in these games of Colore's components. The wine delivers aromas of small red fruits and eucalyptus with a brilliant red colour and delicate, silky tannins.

About the label: In the spirit of the Balocchi (which in Italian means "toys") Bibi Graetz asked his children to create the labels. For Balocchi di Colore N°1 Bibi's first daughter – Margherita – made the painting.

Vinification and Ageing

The grapes of Balocchi di Colore N°1 are handpicked from the oldest parcel of Vincigliata vineyard at the perfect level of ripening. After the first selection in the vineyard, a second selection occurs at the winery before the destemming. At this stage the Sangiovese berries are softly pressed and placed in open-top barriques. The fermentation is spontaneous with indigenous yeast and up to 4-5 manual punch-downs per day in the peak of the fermentation, decreasing gently to 2 very soft punch-downs to only keep the cap wet. After the fermentation the wine is moved into old barriques which are up to 20 years old, where the malolactic fermentation happens. The wine is aged for around 2 years before bottling.