

BIBI GRAETZ

CASAMATTA BIANCO – Isola del Giglio 2023



Casamatta Bianco – Isola del Giglio

The “little Testamatta Bianco” is produced using the youngest vines of Giglio Island, the place that has a lot to tell about traditional vines. Casamatta Bianco is a blend of freshness and sapidity which reminds of a sea breeze.

Winemaker’s Tasting Notes

Ansonica 60%, Vermentino 30%, Trebbiano 10% - 13,4%vol.

“Finally I fulfilled my dream of creating a little Testamatta Bianco which is born entirely from our historical vines from the Island of Giglio. I created a new painting inspired by the landscapes, sensations and emotions that this wonderful island has to offer. Casamatta Bianco is a perfect blend that reflects the perfumes and characteristics of the place with the right balance of body, acidity and aroma.”

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

Casamatta Bianco is produced using the youngest vines of Giglio Island. The grapes are harvested manually, destemmed and softly pressed with dry ice, and fermented in stainless steel tanks. The fermentation is carried out at very low temperatures to maintain freshness and lasts for about two weeks. The final wine is aged for 6 months in stainless steel tanks before bottling.