

BIBI GRAETZ

CASAMATTA ROSSO 2020



The “Crazy-House”

Like most of Bibi Graetz wines, the name is very evocative, “Casa-Matta”: the “Crazy-House”, Casamatta Rosso reflects the freshness, transparency and strength of the red fruit of Sangiovese variety. Entirely vinified in steel in order to preserve its vibrant and playful character.

Winemaker’s Tasting Notes

Sangiovese 100%

“This red is my favorite whenever I want a glass of wine. It is a pure transparent Sangiovese with plenty cherry and raspberry, nice acidity which helps with food and a round medium body with low tannins and a vibrant and surprising aftertaste”

Bibi Graetz

Vintage 2020: the growing season

In 2020 the growing season was generally warm, with the summer temperatures above the seasonal average. After a mild winter, spring started with rains just before the flowering allowing the water supply of the plants. Summer came quickly with high temperatures and drought but fortunately cool nights brought refreshing breezes which helped preserve both the grapes acidity and aromatic character. Some rainy days before the harvest helped to reach the ripening of the grapes. The harvest started on September 24th and finished October 15th.

Vinification and Ageing

Casamatta grapes are sourced from the youngest vineyards, from the north of Florence to the south towards Siena. The fermentation is conducted in stainless steel tanks in order to maintain the style of the wine and it lasts for no more than a week with no maceration at the end of the process. The different vineyards are blended and age for 6 months in stainless steel tanks before the final bottling