

BIBI GRAETZ

COLORE 2020



The “Dream”

Colore is the highest expression of Bibi Graetz dream, from very old vineyards of Sangiovese. Poor soils mixed with sand and stone and high altitude create the perfect terroir for a wine that tells a lot about Tuscany and its ancient taste. Only the best few barrels of the whole production will become Colore.

Winemaker’s Tasting Notes

Sangiovese 100%

“Colore is my first love, my love for the old vines which produce incredible and world class wines. The climate in 2020 has been warmer than usual and gave us a powerful vintage. The combination with our old vines, high altitude and exposure created the magic effect. A wine with a perfect and lively tension where the power of the vintage dances harmonically with the elegance of our vines. We have closed the circle, I think that this year we made the best Colore we’ve ever made”

Bibi Graetz

Vintage 2020

Three new elements characterize the 2020 vintage. One is the climate. Our best vineyards have never expressed their self so well as in 2020. The new vineyard in Olmo, which brought an incredible freshness to the wines. It has a magic terroir at 420m high. The third element is the new winery in Fiesole in which we managed to work in more evolved and comfortable way. We have now all the tools we need for creating the Testamatta and Colore that we want. In 2020 the growing season was generally warm. 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 to preserve both the grapes acidity and aromatic character. Some rainy days before the harvest allowed to reach the ripening of the grapes. The harvest started on September 24th and finished October 15th.

Vinification and Ageing

The grapes of Colore were selected from 4 vineyards: Lamole, Vincigliata, Olmo and Siena. Each vineyard was harvested up to 8 times, allowing to hand-pick the grapes at the perfect level of ripening. After the first selection in the vineyards, a second selection occurs at the winery before the destemming. At this stage the berries were softly pressed and placed in open-top barriques, with extreme attention on keeping each plot and parcel separate from the others. The fermentation is conducted by indigenous yeasts naturally with 6 to 8 manual punch-down and pump-over per day and lasted up to 2 weeks, with one extra week of maceration on the skins. After the fermentation the wine is moved into old barriques, where the malolactic fermentation happens. Each parcel is aged separately for almost 20 months before the final blend is decided.