

# BIBI GRAETZ

## SOFFOCONE 2021



### **Sangiovese Legacy**

Soffocone di Vincigliata is the only wine named by the vineyard of production: the idea is to underline the special link between this wine and the hill where Bibi Graetz started his project. The beautiful vineyard of Vincigliata is facing Firenze with one of the most romantic view of the city, from which Bibi took inspiration for the name and the unique label. Soffocone is our Sangiovese tribute to the hill where everything started!!

### **Winemaker's tasting notes:**

Sangiovese 100%

*“With Soffocone 2021 I really managed to express all the beauty of this vintage. The vines in Vincigliata were amazing despite the warm season, plenty of healthy big bunches. Who says that 70 years old vines have a low yield?! Aromas of red fruits with a hint of tobacco and vanilla match perfectly the rounded structured with the bright acidity. It's my idea traditional Sangiovese: powerful yet elegant and fresh.*

*Bibi Graetz*

### **Vintage 2021: the growing season**

The season started with a mild and rainy winter which permitted the accumulation of water reserves and an early budbreak. After some cooler temperatures in April, spring continued amicably as May brought enough rain to allow the water supply. Having vineyards in windy regions over 300m in altitude permitted the regular growth of the sprouts in spring and an even maturation in. Moreover, high temperatures and dry weather conditions in August helped the phenolic ripeness. The vines set a beautiful crop assisted by some rainfalls and cooler temperatures in September. The harvest started on September 20th and lasted through October 16th.

### **Vinification and Ageing**

Soffocone is a single-vineyard wine, produced with the grapes of Vincigliata in Fiesole: the soil of Vincigliata is rich of Galestro rocks and the vineyard is going all around the hill of Vincigliata from south west to south with a perfect exposure and surrounded by the forest. All these characteristics combined give to the wine its main notes and elegance but also the winemaking process is very important: fermentation and ageing were conducted in large 30HL wooden casks. Fermentation with indigenous yeasts, without temperature control, will last around 10 days followed with few days of maceration and 18 months of ageing in traditional big casks.