

# BIBI GRAETZ

## TESTAMATTA 2022

### The “Crazy-head”

“Testamatta” - “crazy-head” in Italian - is the best word to describe Bibi Graetz: a positive, creative, and passionate person. Testamatta is a Supertuscan wine made from 100% Sangiovese sourced from younger vines of almost 20 years old, and is a perfect combination of tradition and creativity that expresses the purity and elegance of this autochthonous variety.

### Winemaker’s Tasting Notes

Sangiovese 100% - 14% alcohol

*“My idea of Testamatta is to create a wine from the vineyards in the highest altitudes, in the windiest places. In 2022 I wanted to exclude the vineyards that do not emphasize fully all typical aspects of Sangiovese, like red berries, strawberry, cherry, raspberry, incredible freshness and notable acidity. These characteristics make this variety unique. Therefore I decided to reduce the production to focus only on these vineyards, and I am beyond thrilled because I have never made a Testamatta like this!”*

*Bibi Graetz*

### Vintage 2022

Compared to the previous vintage, the year of 2022 had lower average temperatures with much higher heat peaks, especially in summer. Thanks to higher altitudes of our vineyards and their constant exposition to winds, there were no problems with the plants like water or heat stress, so the production was good in both qualitative and quantitative terms. The maturation of the grapes took longer time and was very balanced, which led to the creation of extremely elegant wines with medium acidity and perfect balance. The harvest started on 15th September and finished in mid October.

### Vinification and Ageing

The grapes of Testamatta were handpicked from the best 6 vineyards of the winery: Vincigliata, Olmo, Londa, Lamole, Montefili and Siena. Each vineyard was divided into parcels and then harvested, ensuring that all the grapes are picked at the perfect ripening point. After selecting the best grapes from the vineyards, a second selection occurred at the winery before destemming, assuring the purest final product. At this stage, the Sangiovese grapes were softly pressed and then placed in open-top 225L barriques for the smaller parcels of the vineyards, and in 50hl casks or stainless steel tanks for the larger plots. The fermentations were conducted by natural and indigenous yeasts with up to 3 manual punch-downs per day in the peak of fermentation, gradually decreasing to only 1 to keep the cap wet. After the fermentation process, the wines were moved into old barriques and 50hl casks where malolactic fermentation occurred. The wine was aged for around 18 months before bottling.

