

BIBI GRAETZ

COLORE 2018



The “Dream”

Colore is the highest expression of Bibi Graetz dream, from very old vineyards of Sangiovese, Canaiolo and Colorino. Poor soils mixed with sand and stone create the perfect terroir for a wine that tells a lot about Tuscany and its ancient taste. Sangiovese represents the structure and the power of the wine, Colorino fruits and velvety tannins, Canaiolo minerality and intensity. Only the best few barrels of the whole production will become Colore.

Winemaker’s Tasting Notes

Sangiovese 90% Canaiolo 5% Colorino 5%

“2018 vintage was impressive and gave us pure grapes of very high quality. In fact, Colore 2018 is full of blue fruits, I can really feel the blackberries and the plum aroma standing out. The acidity together with the silky tannins play an important role in the center palate: they really sustain the wine till the end, where the aftertaste is long and pleasant. I am surprised since it really lasts for few minutes. I would say that complexity and pureness are the keywords this time. 2018 was definitely a superlative vintage, one of the best vintages ever produced.”

Bibi Graetz

Vintage 2018: the growing season

All over Tuscany 2018 had been a mild and stable vintage, with no extreme weather events and very moderate. The seasons were very balanced and the weather conditions excellent, in particular at the end of September, before the harvesting: sunny and dry days on a side, cool and fresh nights on the other. Therefore, 2018 tends to be considered a great vintage all over Tuscany characterized by a high level of harmony and balance. The generous rains granted a full vegetative development before summer which registered a balanced and perfect sun exposure. Harvest started by the end of September and lasted till mid-October.

Vinification and Ageing

The grapes sourced for Colore were selected from 3 vineyards: Lamole, Vincigliata and Siena. A fundamental requirement to be a Colore vineyard is to be at least 70 years old. 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 per day, without temperature control and without bleedings, and lasted up to 2 weeks, with one extra week of maceration on the skins. After the fermentation the wine is moved into new and old barriques, where the malolactic fermentation happens. Each parcel is aged separately for almost 22 months before the final blend is decided.