



## Testamatta by Bibi Graetz

Growing up between canvases and paint brushes in an artistic family, Bibi Graetz has transferred his creativity from paintings to grapes/vines. Thanks to his passion for wine, which has grown stronger and developed little by little throughout the years, it convinced him that viticulture/winemaking could become his new profession.

Bibi Graetz got a diploma from the Academy of Fine Arts and today he is a wine-grower truly in love with his vineyard, in which he has transferred not only passion but also his artistic talent. The choice of name of the wine "Testamatta" (i.e. hothead) exactly reflects his passionate and determined nature. Great intuition made him understand that the territory of Vincigliata in Fiesole had a potential for the viticulture, which had remained unexpressed for years. The soil is mostly made from clay and marl, it is rich in salts such as phosphorus, potassium and magnesium, and it can keep abundant water supplies. These two factors together with the help of the sand, allow the wines to obtain a complete balance.

The "azienda" owns 4 hectares of vineyards. In addition to this, 10.5 hectares of vineyard are rented on a longterm basis and cultivated directly by the "azienda". The main grape is the sangiovese ( 65-70%), followed by colorino and canaiolo (30%), and there are also some rows of black muscat and black malmsey. The age of the vineyards varies a lot, there are new plants not yet productive, but the major part of the vineyards varies from 15 to 60 years old. The selected method of growing is guyot and double guyot. This allows for a natural limitation of the production of grapes for each stub.

## Casamatta Bianco 2007

The 2007 Bianco di Casamatta is 100% Vermentino sourced from vineyards in Bolgheri. It is a soft, easygoing white, yet there is a lot going on in the glass. Mint, minerals, white peaches and spices are just a few of the aromas and flavors that emerge from this delicious white. A crisp, long finish makes it difficult to resist a second taste.

### Wine Advocate review:

"The 2007 Bianco di Casamatta is 100% Vermentino sourced from vineyards in Bolgheri. It is a soft, easygoing white, yet there is a lot going on in the glass. Mint, minerals, white peaches and spices are just a few of the aromas and flavors that emerge from this delicious white. A crisp, long finish makes it difficult to resist a second taste. Anticipated maturity: 2008-2009."—**87 points, Wine Advocate**, Issue #178, August, 2008

### Casamatt Rosso 2007

Casamatta ( meaning Crazy House!) is a 100% sangiovese pure blend from various Tuscan microclimates. Smooth and rich, the wine displays all the classic qualities of the varietal with ripe red currant, earthy tannins, and hints of licorice. It is easy to drink, great with food or just by the glass, and sure to please. A great bargain, too!

### Bugia 2006

As a child, Bibi used to spend summers on Giglio Island, a small sparsely inhabited island in the Tuscan Archipelago that comes to life in the summer, reachable only by ferry or boat, surrounded by crystal-clear waters. He thought the Ansonica grapes grown there were so special and flavorful that, years later, he had them cultivated for this wine. Well-known on the island for his ability to tell elaborate stories and invent creative excuses, the main grower is responsible for the wine's name, having lent his nickname, Bugia, meaning "lie" in Italian, to the label.

100% Ansonica grapes, a.k.a. Inzollia in Sicily, the wine is intensely aromatic with notes of honey, vanilla, melon, and a touch of eucalyptus. It is highly flavorful, fruity and rich with a pleasantly clean finish, featuring a touch of oak but no excessively buttery qualities. 600 cs produced.

### Wine Spectator review of Bugia 2006

"Aromas of peach and cream, with a floral undertone. Full-bodied, with a round and creamy texture and a long, flavorful finish. Stylish and very pretty. Reminds me of a top Southern Rhône white. Made on the island of Giglio. with Ansonica grapes from one grower called Bugia. Drink now. 585 cases made. – JS"—**90 points, Wine Spectator**, 10/15/2008

### Grilli di Testamatta 2006

Vineyards: The vines are no older than 15 years and grown on soil composed of clay and galestro. The vineyards are south facing and average an elevation of 250 meters above sea level. The wine is fermented in stainless steel tanks and lasts 15-18 days, and is then aged for 18 months in French barriques. 80% Sangiovese, 10% each Colorino and Canaiolo.

### Wine Spectator review of Grilli di Testamatta 2006:

"There's beautiful fruit in this wine, with berry, chocolate, and Indian spices. Full-bodied, with velvety tannins and a long, flavorful finish. This has loads of fruit, yet it's refined and balanced. Sangiovese, Colorino and Canaiolo. Best after 2011. 1,650 cases made. –JS"—**92 points, Wine Spectator**, 10/15/2008

### Canaiolo 2005

### Testamatta 2005

With the 2005 vintage, the wine is now 100% Sangiovese fermented in open oak barrels and aged in new oak barriques for 18 months, followed by 6 months in bottle. Age of vines: 30 -65 years

"The 2005 Testamatta is 100% Sangiovese aged 18 months in new French oak. It is a beautiful, pleasing Testamatta in its sweet red cherry fruit layered with sweet toasted oak. The wine remains quite vibrant and in need of further bottle in age in order for the full range of its aromas and flavors to come through. This shows notable harmony. It is a terrific effort from one of Italy's finest growers. Anticipated maturity: 2009-2022."—**93 points, Wine Advocate**, Issue #177, June 2008.

"Lots of plum skin, violet, blackberry and cedar aromas follow through to a full body, with toasty oak and currant. Firm finish. Solid as a rock. Sangiovese. Best after 2009. 1,200 cases made. –JS"—**93 points, Wine Spectator**, 10/31/2007

**Testamatta 2006**

“Beautiful blackberry, coffee bean and chocolate aromas, with toasted oak undertones. Full bodied, with super velvety tannins and a follow through that lasts for minutes. So much milk chocolate and fruity character on the finish. I am in love with this wine. Fabulous pure Sangiovese. So layered and mind-blowing. Shows the great quality of the vintage. Best after 2011.”—**98 points, Wine Spectator**, 10/15/2008.

**Colore 2005**

“Black in color, with intense aromas of crushed blackberry, dark chocolate and toasty oak. Full-bodied and supervelvetty, with a long, long finish. Very New World and very exciting. Hard not to drink now. Canaiolo, Sangiovese and Colorino. Best after 2009. **75 cases made.** –JS”—**95 points, Wine Spectator**, 10/31/2007.

No website available at this time.