



Bibi Graetz

Often referred to as a "Supertuscan," Testamatta 2020 blends tradition and creativity, offering a wine that exudes freshness, complexity, and finesse.

BIBI GRAETZ

Testamatta 2020

Tuscany, Italy

Region and Vineyards

The grapes for Testamatta are sourced from six iconic vineyards: **Vincigliata, Olmo, Londa, Lamole, Montefili, and Siena**, each contributing unique elements to the wine. These sites feature **old Sangiovese vines**, grown at altitudes reaching **420 meters**, where the soils are rocky and rich in stones, creating a terroir that emphasizes minerality and freshness.

The **2020 growing season** brought warm conditions balanced by cool nights, preserving the grapes' natural acidity and aromatic intensity. Early rains in spring supported water reserves, while occasional rainfall before harvest ensured full ripening of the fruit.

Winemaking

The grapes were hand-picked with up to **eight passes per vineyard** to ensure perfect ripeness. After a meticulous double selection process, the grapes were gently destemmed and pressed. Fermentation occurred in **open-top barriques** for smaller parcels and **50hl casks or stainless steel tanks** for larger plots, using natural, indigenous yeasts.

Fermentation included **six manual punch-downs and pump-overs daily**, followed by **7-10 days of maceration on the skins**. The wine was then aged for **20 months** in old barriques and large casks, with each parcel kept separate until blending.

Tasting Notes

- **Color:** Vibrant ruby red with garnet undertones.
- **Aroma:** Aromatic notes of **ripe strawberries, vanilla**, and subtle hints of **herbs** and **earth**.
- **Palate:** Fresh and elegant, with a harmonious balance of fine tannins and lively acidity. Flavors of **red berries, whipped cream**, and a touch of **minerality**, leading to a long, refined finish.

97
Decanter



Alcohol :13,50 %

Composition: 100% Sangiovese



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Did you know?

The name **Testamatta**, meaning "crazy-head" in Italian, reflects Bibi Graetz's bold and innovative approach to winemaking. His dedication to preserving the integrity of old vines and traditional techniques has made Testamatta a global icon of Sangiovese excellence.

Wine Pairing Ideas

- **Pappardelle al Ragù di Lepre:** The wine's vibrant acidity and fresh red fruit complement the rich, gamey flavors of hare ragù.
- **Fiorentina Steak:** Its structured tannins balance the richness and savory notes of this classic Tuscan dish.
- **Risotto aux Champignons Sauvages:** The earthy notes of the wine enhance the umami and creaminess of the risotto.
- **Pecorino Toscano Stagionato:** The wine's minerality and fruitiness pair beautifully with the nutty, aged character of this cheese.



Decanter (DCT) : 97 Points (2020)

Wild roses and wild strawberries, the nose has a lovely fragrance and expression. Lifted and bright, this has such a beautiful delicacy to it, a creamy, chalkiness comes from the fine tannins with bright, succulent strawberry and raspberry leaf elements. You feel the savoury side too, the sweet vanilla spice and dried herb aspect which counter the fruit and the high acidity. I adore the finesse here, the sharp fruit giving the energy and the chalky texture giving the layers. Feels well controlled, powerful yet delivered with poise. It doesn't have so much overt weight, it's definitely more ethereal in terms of density, but the nuance of flavour is thrillingly captivating and this has a long lifted finish. A contemplative wine that keeps you wanting more and more. Made in new winery facilities in Fiesole. Grapes were picked from the best six vineyards; Vincigliata, Olmo, Londa, Lamole, Montefili and Siena with each divided into parcels and harvested up to eight times to get the perfect ripening points. Natural and indigenous fermentation in open top barriques (225l) for smaller parcels and 50hl cask or stainless steel tanks for larger plots. After 7-10 days of maceration, the parcels are moved into old barriques and 50hl casks for 20 months. (GH)



Robert Parker (RP) : 95 Points (2020)

Bibi Graetz has long been tinkering with his formula for this wine, and this vintage represents a new chapter. The 2020 Testamatta is a blend of Sangiovese from old and new vines, with a priority on cooler growing conditions (and even a few northern exposures). In the wake of climate change, and in the pursuit of elegance, Bibi is changing his approach. He also has a new vineyard property near Fiesole, and the introduction of these grapes (from a breezy, high-elevation site) are what gives Testamatta its beautiful clarity, sharpness and lifted bouquet. The new Fiesole fruit makes up about 30% to 35% of this wine. The results are vibrant, transparent and fresh both in terms of acidity and aromatic intensity. This is a wine in transformation and a wine to watch.



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Vinous (Antonio Galloni) (VN) : 94 Points (2020)

Dusty, floral and lifted with flinty crushed stone, peppery herbs and tart raspberry, the 2020 Rosso Testamatta makes itself known in the glass. This is finessed and pure in style, combining bright acidity and minerals with wild strawberry fruit, all carried across seamlessly silky textures. While structured, the 2020 leaves the palate completely refreshed as a web of fine-grained tannins frames pretty rose and sweet spice nuances. What a darling. I expect that bottle age will bring more flesh to the palate, but even without it, the 2020 Testamatta, a varietal Sangiovese, is gorgeous. (AG)

