Bibi Graetz

A masterpiece from Bibi Graetz, Colore 2020 embodies the purity of Sangiovese, combining ancient vines, high-altitude terroirs, and artisanal winemaking techniques for a truly iconic expression.

BIBI GRAETZ

Alcohol :14,00 %

Composition: 100% Sangiovese

Colore 2020

Tuscany, Italy

Region and Vineyards

Colore is sourced from four remarkable vineyards: **Lamole**, **Vincigliata**, **Olmo**, and **Siena**, each contributing unique characteristics to the final blend. These vineyards, planted with old Sangiovese vines, are located at high altitudes, with **Olmo reaching 420 meters above sea level**. The soils are a mix of **poor, sandy compositions and stones**, creating the perfect environment for concentrated, aromatic grapes.

The **2020 growing season** was warmer than usual, with a combination of high summer temperatures and cool nighttime breezes preserving acidity and aromatic complexity. Rain just before harvest allowed the grapes to achieve perfect ripeness, leading to a vintage described by Bibi Graetz as the best Colore ever made.

Winemaking

The grapes were harvested selectively, with up to **eight passes per vineyard**, ensuring optimal ripeness for every cluster. After a **meticulous double selection**, the berries were gently pressed and fermented in **open-top barriques** using indigenous yeasts. Fermentation included **6–8 manual punch-downs daily**, followed by an extra week of skin maceration to enhance depth and structure.

The wine was aged for **20 months in old barriques**, with each parcel kept separate until the final blend was determined, highlighting the unique character of each vineyard.

Tasting Notes

- **Color**: Deep ruby with garnet highlights.
- **Aroma**: An intricate bouquet of **red cherries**, **wild berries**, and **dried flowers**, complemented by hints of **spice**, **earth**, and a touch of leather.
- **Palate**: Full-bodied and dynamic, with vibrant acidity and finely integrated tannins. Flavors of **ripe red fruits**, **tobacco**, and a delicate minerality unfold in layers, leading to a long, harmonious finish.

BIBI GRAETZ

Colore 2020

Did you know?

The **2020 vintage of Colore** is housed in one-of-a-kind cases inspired by sculptures crafted by Bibi Graetz's father, Gideon Graetz. These unique designs reflect the family's artistic heritage and Bibi's passion for blending art and winemaking.

Wine Pairing Ideas

- **Bistecca alla Fiorentina**: The wine's robust structure and acidity cut through the richness of the steak, enhancing its savory flavors.
- **Pappardelle al Cinghiale**: The earthy and gamey flavors of wild boar complement the wine's depth and complexity.
- **Ravioli di Ricotta e Spinaci al Burro e Salvia**: The elegant fruit and acidity balance the delicate flavors of this dish.
- **Pecorino Toscano Stagionato**: The wine's tannic structure and red fruit notes are beautifully matched with the salty, nutty intensity of aged Pecorino.

Robert Parker (RP) : 96 Points (2020)

The Bibi Graetz 2020 Colore is a pure expression of Sangiovese all sourced from old vines that are carefully selected in various parts of Tuscany. Much of the fruit comes from a high elevation and cool site in Lamole, or from 70-year-old vines in Bagno a Ripoli or Vincigliata near Fiesole. A small percentage of old vines in Olmo is also used. Bibi has a preference for old vines, and you can taste the lovely depth and complexity that comes through in the Colore. Compared to his other wine Testamatta, this wine has seen fewer stylistic changes over the years, and the goal has always been elegance and finesse. Colore boasts a pretty luminous quality with dark fruit aromas and wild berry. There are hints of licorice and mint as well. Mineral flavors and bright acidity are what set Colore apart.