



Bibi Graetz

Bibi Graetz Testamatta 2021 epitomizes the pure expression of Sangiovese, blending tradition and creativity to craft a Supertuscan of elegance and depth.

BIBI GRAETZ

Testamatta 2021

Tuscany, Italy

Region and Vineyards

The grapes for Testamatta come from six exceptional vineyards: **Vincigliata, Olmo, Londa, Lamole, Montefili, and Siena**. These vineyards are located at altitudes exceeding **300 meters**, with soils rich in stones that enhance minerality and transparency in the wine.

The **2021 vintage** was characterized by concentration and balance. A mild, rainy winter allowed water reserves to accumulate, leading to an early budbreak. Cool April temperatures were followed by an ideal spring, with rain supporting steady growth. The dry, warm summer promoted phenolic ripeness, while cooler September conditions ensured freshness. The harvest spanned from **September 20th to October 16th**, yielding perfectly ripened grapes.

Winemaking

Testamatta is crafted with meticulous care, starting with **handpicking** and a rigorous double selection process. The grapes are destemmed and softly pressed before fermentation in **open-top barriques (225L)** for smaller parcels and **50hl casks or stainless steel tanks** for larger lots.

Fermentation is conducted with natural and indigenous yeasts, with **manual punch-downs up to three times daily**, gradually decreasing to preserve freshness and avoid over-extraction. After fermentation, the wine undergoes **malolactic fermentation** in old barriques and 50hl casks, followed by **18 months of ageing**, ensuring complexity and balance.

Tasting Notes

- **Color:** Bright ruby red with garnet reflections.
- **Aroma:** Aromatic layers of **red fruits**, including **wild strawberries** and **cherries**, complemented by hints of **vanilla** and **earthy undertones**.
- **Palate:** Fleshy and opulent, with vibrant acidity and silky tannins. Flavors of **ripe red berries, spices**, and a touch of **minerality**, leading to a long, elegant finish.

98
James
Suckling



Alcohol :13,50 %

Composition: 100% Sangiovese



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Did you know?

The name **Testamatta**, meaning "crazy-head" in Italian, embodies Bibi Graetz's fearless approach to winemaking. The **2021 vintage** is a benchmark, blending the opulence of 2015 with the freshness of 2020, reflecting the evolving style of this celebrated wine.

Wine Pairing Ideas

- **Pappardelle al Ragù di Cinghiale:** The wine's acidity and red fruit notes complement the rich, gamey flavors of wild boar ragù.
- **Filetto di Manzo con Funghi Porcini:** Its structure and depth balance the savory richness of beef and earthy mushrooms.
- **Risotto al Parmigiano e Tartufo Nero:** The wine's minerality and freshness enhance the creamy texture and umami of truffle risotto.
- **Pecorino Toscano Stagionato:** The wine's vibrant fruit and acidity pair beautifully with the salty, nutty character of aged Pecorino.



James Suckling (JS) : 98 Points (2021)

Fabulous aromas of strawberries, orange zest and orange blossom. So pure on the nose. Very perfumed. Medium-bodied with intense linear tannins that are ultra-fine in texture. It's fresh and salty with a brightness and focus. Minerally and crisp. pH is 3.4 highlighting the strength of the acidity. Crunchy. Salty. So delicious now but this will age incredibly well.



Robert Parker (RP) : 96 Points (2021)

The 2021 Testamatta is Sangiovese sourced from various hilltop vineyards spanning different cool microclimates. The ideal is to underline the transparency and fragility of the variety. Fruit from the Olmo Vineyard plays a big role and "gives a strong imprint to this wine," Bibi says. Testamatta offers fresh aromas of violet, rose, forest green and candied orange peel. Bibi says 2021 was generally warmer than 2020, but all three vintages—2020, 2021 and 2022—are considered hot. He is upbeat regarding 2023 thanks to all the rain. Testamatta shows an earthy note that gives this wine (with 120,000 bottles made) a slightly more accessible personality. The tannins are lightly managed and the oak framing is down to an elegant minimum. Bibi buys 1% new oak each year, and his oldest barrels date back to 2003. He does not pull leaves, and he employs methods that do not concentrate his fruit so he can safeguard the typicity of Sangiovese. Winemaking is as natural as possible. The beautiful results are classic and bright. He strives to keep alcohol contents below 13%.



Wine Enthusiast (WE) : 95 Points (2021)

The nose starts light and sweet, with aromas of vanilla and cedar, before getting richer with notes of cherries and candied orange. An undertone of fresh soil blooms on the palate, beneath a starburst of cherries and strawberries. Silky tannins invite you in now, while lively acid suggests you should also return in a few years for more fun.

