

Bibi Graetz Testamatta Tuscany IGP Italy

Magnum in originele kist. 100 pnt James Suckling

Testamatta komt van wijngaarden van zeer oude wijnstokken verspreid over de verschillende wijngaardbedrijven gekweekt door Bibi Graetz in zowel de provincies Siena als Firenze in Toscane. De wijnstokken groeien op kleine percelen met wijnstokken van 80 jaar of oude. Na handmatige oogst en fermentatie rijpt de sangiovese in 30 maanden in Frans eiken barriques voor en rijpt minimaal 6 maanden in de kelders van Bibi Graetz op fles.

The ?Crazy-head?

"Testamatta? - ?crazy-head? in Italian - is the best word to describe Bibi Graetz: a positive, creative and passionate person. Testamatta wine expresses the purity, minerality and transparency of Sangiovese from old vines on the top of the hills characterized by soils rich of stones. A Supertuscan made with 100% Sangiovese, result of the combination of tradition and creativity

Winemaker's Tasting Notes

Sangiovese 100%

?Elegance, this is the word that describes Testamatta 2019. The 20th Anniversary of Testamatta is a real milestone, the peak of quality that I was searching in my Sangiovese since the first vintage in 2000. Testamatta 2019 is perfectly balanced with deep layers which shown an incredible complexity. Bibi Graetz

Vinification and Ageing

Testamatta grapes are selected and sourced from the best 5 vineyards of the winery: Vincigliata,

Londa, Lamole, Montefili and Siena. Each vineyard, divided in parcels, is harvested up to 8 times, making sure all the grapes are picked at the perfect ripening point. The 5 old-age vineyards, (up to 80 yrs old) are located in different areas of Tuscany: Lamole & Montefili in the heart of Chianti Classico at 600 and 400 meters altitude, Vincigliata nearby Firenze at 280 meters altitude, Londa at north of Firenze, towards the Rufina valley and Siena in the south of Tuscany at 250 meters altitude. The hand-picked grapes, selected in the vineyards firstly and later for the second time at the winery, are destemmed and then soft pressed. The fermentations are conducted by natural and indigenous yeasts, in open top barriques (225L) for the smaller parcels of the vineyards and in barrels or stainless steel for the larger ones without any temperature control and ?bleedings? neither, with 6 manual push-down and pump-over per day. After 7-10 days of maceration, the different parcels are moved into old barriques and barrels for 20 months.



Proefnotitie

Diep robijnrode kleur met een neus van intense en complexe geuren van, bosbessen, kersen, viooltjes, jeneverbessen, rozemarijn, kruidnagel en cacao. De smaak is elegant, met veel finesse en complexiteit. De wijn is krachtig, vol fruit met fluweelzachte tannines. De afdronk is zacht, intens en zeer lang aanhoudend.

Houdbaarheid

2020-2035

Druivenrassen

100% Sangiovese

Onderscheidingen

- 2021 Jane Anson 100/100 punten! Author Inside Bordeaux
2021 Robert Parker 98 pnt.

Persoonlijke proefnotitie



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