

# BIBI GRAETZ

## COLORE 2023



### The “Dream”

Descending from old nourished Sangiovese vineyards, Colore is the most distinguished expression of Bibi Graetz’s dream. Our vineyards have survived generations, as the trees have rooted deep into the soils to reach buried nutrients and strengthen the crop. These Tuscan vineyards have created the perfect terroir for a wine that speaks to the region and its original ancient taste. Due to its prestige and purity, only the best barrels of Bibi Graetz production will become Colore.

### Winemaker’s Tasting Notes

Sangiovese 100% - 13,5% alcohol

*“Colore is the wine that amazes you, and in 2023, it has reached new heights. The old vines, some over 80 years old, continue to work their magic, creating wines of unimaginable complexity. While the quantity this year is very limited, the quality has been elevated to a level we have never seen before. The perfect terroir, combined with these venerable vines, has produced a wine of incredible freshness and elegance, with a precision and transparency that are simply unmatched. The aromas of flowers and blackberries are more intense, more captivating than ever, while the taste is a perfect balance of depth and harmony.*

*Bibi Graetz*

### Vintage 2023

Vintage 2023 was characterized by heavy rainfall during the winter, ensuring adequate water resources for the vines throughout the growing season. Both spring and summer were hot, yet accompanied by sufficient rainfall. The harvest period was marked by significant differences between day and night temperatures, allowing the grapes to reach optimal ripeness and fully express their character. The resulting wines of 2023 are fresh, crisp, fruity, and elegant.

### Vinification and Ageing

The grapes of Colore were handpicked from 2 vineyards: Lamole and Olmo. Each vineyard was divided into parcels and then harvested, ensuring that all the grapes are picked at the perfect ripening point. After selecting the best grapes from the vineyards, a second selection occurred at the winery before destemming, assuring the purest final product. At this stage, the Sangiovese grapes were softly pressed and then placed in open-top 225L barriques for the smaller parcels of the vineyards, and in casks or stainless steel tanks for the larger plots. The fermentations were conducted by natural and indigenous yeasts with up to 3 manual punch-downs per day in the peak of fermentation, gradually decreasing to only 1 to keep the cap wet. After the fermentation process, the wines were moved into old barriques and casks where malolactic fermentation occurred. The wine was aged for around 18 months before bottling.