

BIBI GRAETZ

TESTAMATTA BIANCO 2022

Closing the circle:

Bibi Graetz spent his childhood on Giglio Island where he was exposed to a unique and inspiring viticulture. On his way to the vineyards each morning, Bibi would hear stories and gain knowledge from old farmers, inspiring what is today the Testamatta Bianco. After many years of research and hard work curating our white wines from the Ansonica grapes of the island, we were ready to close the circle of Testamatta, producing a white version to stand alongside the red. Testamatta Bianco, produced for the first time in 2016, has already become a benchmark for white wines in Italy.

Winemaker's Tasting Notes

Ansonica 100%

"Testamatta Bianco 2022 is my idea of sea wine. This vintage really encompasses all the elements of the Island of Giglio. The sunshine, the sea breeze, the sandy granitic soil gave us all the elements for a elegant yet full bodied wine. Aromas of citrus blossom, rosemary and a hint of vanilla take me back to the ancient vineyards on the island. These delicate perfumes incredibly enhance the freshness of the wine creating a magical effect."

Bibi Graetz



Vintage 2022

The 2022 vintage proved to be warmer than the last years in Tuscany. The training method used for our vineyards and their location on the Giglio Island allowed for a low yield with exceptional healthy grapes. After a mild and dry winter, March brought an early budbreak. The arrival of spring initiated some rainfall which allowed our vineyards to store water – imperative for the upcoming drought. The summer months were characterized by temperatures above the seasonal average and a lack of rain until the end of July, which reinvigorated the vineyards. Given a history of warm seasons over the past few years, our vineyards were prepared to face these conditions with scrupulous and efficient tillage. Our well-prepared vineyards in conjunction with their locations at high altitude and the constant sea breeze led to an even maturation of the bunches. The resulting wines are incredibly elegant and lush with complex aromatic profiles. The harvest started on August 28th and lasted through September 4th.

Vinification and Ageing

The grapes of Testamatta Bianco grow on the Giglio Island and are sourced from the Serrone Vineyard: a north-exposed, terraced vineyard situated at an altitude of 50 to 150 mt a.s.l. on the southwest part of the island. The vines are planted in thousand-year-old granitic soils and trained according to the local goblet method, the Alberello alla Gigliese. The grapes are destemmed and gently pressed, then fermented at low temperatures in stainless steel tanks for 6-7 days. 70% of the must is then moved into barriques for another 10 days without temperature control. After, the wine ages for 7 months in barriques in contact with lees (bâtonnage) while the remaining 30% ferments in stainless steel.