

# en primeur & pre-release

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Italy - Tuscany

## Bibi Graetz Testamatta Offer

### **BIBI GRAETZ**

*Bibi Graetz rebelled against both the Super Tuscans and the traditionalists. Bibi Graetz may have started his career in art rather than viticulture, but in just two decades has risen to become one of Tuscany's most ingenious cult winemakers. Crafting wines in a medieval castle overlooking the city of Florence, he turned his back on the constraints of the Chianti DOCG in favour of indigenous varietals and innovative, risk-taking winemaking.*

*Regardless of the popular super-Tuscan trend for using international varieties, Bibi was determined to use only the indigenous varieties of the area in his winemaking. But, he was also adamant that the grapes he used would be the best he could find in Montepulciano - and if that meant that they lay outside the classically 'great' viticultural areas of Chianti Classico, then so be it.*

*Bibi favours old vines - and when you're working with some that reach up to 80 years old, every choice in the vineyard matters. The team have taken steps to become pioneers of sustainability and organics in their winemaking, mastering the art of extracting highly concentrated fruit from low yielding plants. This allows them to tread lightly in the vineyard, using only indigenous yeasts and free-run juice to produce beautifully balanced wines that, in true Bibi style, really pack a punch.*

Toscana IGT



## BIBI GRAETZ Testamatta 2018-2016-2015 Vertical Wooden Case x 6 Bottles-PRE-REL

Toscana IGT

£395.00

We have been offered this really exciting mixed-vintage case of Testamatta from the incredible Bibi Gratz in Tuscany.

If you would like to place an order please let me know at the earliest opportunity.

Neil

The case contains:

2 bottles of Testamatta 2018  
The Wine Advocate Rating: 94  
Drink Date : 2022 - 2042

The 2018 Testamatta shows elegant Sangiovese purity and transparency, starting with delicate wild berry and blueberry tones and finishing long with pretty accents of crushed limestone and a touch of campfire ash. In the glass, the wine is radiant and vivid with a luminous ruby or garnet color. Oak use is reduced to a bare minimum, with barrels that are up to their 16th year of use. "The older they are, the better," Bibi explains. As the wine opens in the glass, it presents pretty lilac and violet. This wine represents a blend of fruit from various sites (all with old vines that are farmed organically) across the region of Tuscany. The northern-most sites close to Florence tend to add the floral notes that are so characteristic of this cool vintage (which saw a bit more rain than average and extra work in the vineyards to keep these vines healthy). I visited the vineyards with Bibi in 2018 and remember how beautiful the grapes appeared on the vines. Much of the fruit used here comes from the Vigna del Cancelli in Casciano del Murlo, which is midway between Siena and Montalcino. These southern sites give the wine its backbone and tannins. Bibi Graetz tells me that he struggled to create the blend for this 60,000-bottle release. He decided on a final blend, only to change his mind and re-blend two and a half months later. His second stab was specifically aimed at capturing finesse and softening the wine's tannic imprint. Indeed, the wine ultimately offers more in length (with fresh fruit flavors and bright acidity) than it does in power or mid-palate. The finish is silky, long and very fine. - Monica Larner : 20th Aug 2020

Decanter: 100

Drinking Window 2024 - 2045

Finely textured, with a nuanced perfume that fills the glass and takes you to the intense underbrush of Tuscany. Succulent and yet savoury, this has a lulling freshness that is overlaid with ripe berry fruits, sage and white pepper spice, and clear minerality in terms of its scraping texture that makes your mouth water on the finish. Feels light and sculpted and yet has an intensity that skewers you to the spot. This is a great wine, with scope and imagination that doesn't want to let you go. Genuinely stands out among the wines of this tasting, and these are a fine array of wines. As with Colore, Bibi Graetz selects only old vines, the youngest 50 years old from five different vineyard sites across Tuscany, all farmed organically. Fermentations in open 225l barrels with natural yeasts and manual punch downs. - Jane Anson - Bordeaux, 27 Aug 2020

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2 bottles of Testamatta 2016  
The Wine Advocate Rating: 96  
Drink Date : 2020 - 2040

This wine will be released in March 2019. The 2016 Testamatta represents a blend of fruit from old vines spread across the various vineyard holdings farmed by Bibi Graetz in both the Siena and Firenze provinces of Tuscany. These holdings include plots in Vincigliata (home base to Bibi Graetz and his family just outside of Florence), Lamole, Londa, Montefili and Siena. Many of the vines used here are 80 years old or more, and each site represents a cultural and enological patrimony that was specifically selected for its individual character or uniqueness. There is an unescapable metaphor in the many primary colors that blend or bleed into each other to form a single piece of art that is depicted on the front label of this handsome bottle. Testamatta reaches impeccable harmony in similar fashion. I tasted this wine on three separate occasions and was blown away each time. There is a seductively wild side to the wine that comes forth with chiseled intensity. Dark fruit, spice, tar, licorice and toasted spice make for a beautifully elegant bouquet. The mouthfeel remains mid-weight in approach, with polished tannins and a tightly knit texture that should relax and grow in volume as the wine evolves in the bottle. Some 60,000 bottles were made.. - Monica Larner : September 2018

James Suckling: 98

A very beautiful and thoughtful Testamatta with aromas of earth, terra cotta, black tea, and lavender. Full-bodied, very layered and extremely polished with superb, soft tannins. Racy and very long. Muscular and formed but very, very balanced. Gorgeous richness and depth. Shows balance and wonder.

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2 bottles of Testamatta 2015

James Suckling: 99

A stunning wine. This is the best Testamatta ever made. Fascinating aromas of red fruits, tea, bark and wet soil as well as fresh leather. Full body, silky tannins and a juicy finish. I love the tension and texture of this great red. So gorgeous to taste now but better in 2021.

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### Terms and Conditions

Ordering - Please place your order by emailing [neil@dunells.com](mailto:neil@dunells.com)  
Offer - Subject to availability, offer ends 28th February 2021  
Delivery - Spring/Summer 2021  
Prices - Include Freight, Duty & GST  
Storage - FOC until 30th April 2022  
Allocation - On a first-come-first-served basis.  
Payment - As per our normal T&Cs.  
E&OE - Errors & Omissions Excepted

