

Bibi Graetz, known by wine maker such as fine wine “TESTAMATTA” in Toscana, Italy. “I want to make premium wine at free places away from laws like DOCG as much as I can.”

He has no actual experience in wine, his aim is just make the best wine and have free imagination for wine making.

“To be symbol of wine like representing of Romanée-conti. It’s not so simple to making wine from only one vineyard. It means wine was tied better or worse. That is out of my thought of winemaking. Every year, the best vineyard and grapes, it mixed up to premium wine. Power of freedom gave me to make the best wine, and that’s my way of winemaking.”

TESTAMATTA 2012

When he was child, his parents moved to Fiesole. There could see whole Firenze city, and it had small aged tree vineyard around there. Small vineyard, not enough grapes. Of course he didn’t have small tanks. That’s why he uses some small bulks for fermentation. But it make outstanding texture and harmony. He started making wine at small places, now it have 7 areas in Toscana (5 areas for white wine) and own vineyard (50ha). Such as Panzano, Montiferi, Lufina. These are central area of Toscana (it include “Chianti Classico” and “Chianti”), have an elevation more than 400m, some of them are low. He purchased characteristic vineyard and added several times and learn vineyard for south slope field make flame and power, north slope field make aromatic flavor. Also aged 50 to 80 years trees are very important, too. TESTAMATTA is the wine of full of energy from sun and land, filled with fruit purity and transparency. Sangiovese 100%, Small balks for fermentation, 30months. Product amount 1300/CS a year. This wine has strong flame and also have grace and elegancy as Graetz words.

CASAMATTA

That’s why it’s non-vintage. Always “Pleasure” for table wine

“Whenever we drink, fun, pleasure and suitable wine.” Each year new original wine has to be blended 20 % from reserved wine (past 4 years) and finally completed. That’s why it’s non-vintage. Way of thinking is similar with making process of standard Brut, Champagne. More and more popular, it’s getting bigger place will be needed to keep this wine for past 4 years.

BUGIA 2012

The aged tree Ansonica from Giglio Island, makes yellow fruit, honey

When he was child, his parents had cottage in Giglio Island, they often spend their vacation. “Daily liquor for casual island people”

After a long time he went to the island and shocked because Ansonica trees are everywhere. “It must be a good wine.”

Finally he made a fermentation facility on the island, and make it there.

“To make the best wine, think free”. We can’t take eyes off on Bibi Graetz how he makes the own way.

Bibi Graetz visited Japan with his best friends Dalio Cecchini is owner of very famous meat restaurant in Toscana “ANTICA MACELLERIA CECCHINI”. Party for release new vintage, Cecchini served steaks with wine. Japanophile and funny Cecchini and Bibi talked politely of wine, they heated up this party greatly.