

# BIBI GRAETZ

## BALOCCHI DI COLORE N°8

**Variety:** 100% Canaiolo

**Vintage:** 2020

**Single Vineyard:** Olmo

**Soil:** Sandy-clay loam soil full of galestro

**Altitudes:** up to 450 m

**Age of vines:** from 25 to 50 years old

**Exposition:** west



### Olmo Vineyard

Bibi Graetz fell in love with the amazing terroir of Olmo in 2020 when he first leased this 12 ha vineyard and discovered this incredible corner of Tuscany. The unique location that looks like a path in the Alps has an extremely high ventilation that creates an exceptional condition of high elevation vines, totally driven by winds, which in a quite warm season like 2020 gives fantastic results. The constant wind never allows the heat to dominate the vineyard, resulting in very fresh and elegant acidic wines.

### Balocchi di Colore N°8

Canaiolo has been part of the timeless Tuscan vineyards for centuries, providing colour, acidity, and drinkability to the Chianti wines. Balocchi di Colore N°8 is a 100% Canaiolo wine, it has a unique character full of red fruits, acidity and very intense hints of red pepper. The terroir of parcel N°8 brings an impressive freshness to both Colore 2020 and the Canaiolo of Balocchi di Colore N°8. Olmo has an extreme importance as it represents the future of Bibi Graetz project which is more and more in the direction of elegance.

About the label: In the spirit of the Balocchi (which in Italian means “toys”) Bibi Graetz asked his children to create the labels. For Balocchi di Colore N°8 Bibi’s youngest child - Ludovico - made the painting.

### Vinification and Ageing

The grapes of Balocchi di Colore N°8 are handpicked from the oldest parcel of Olmo vineyard at the perfect level of ripening. After the first selection in the vineyard, a second selection occurs at the winery before the destemming. At this stage the Canaiolo berries are softly pressed and placed in open-top barriques. The fermentation is spontaneous with indigenous yeast and up to 4-5 manual punch-downs per day in the peak of the fermentation, decreasing gently to 2 very soft punch-downs to only keep the cap wet. After the fermentation the wine is moved into old barriques which are up to 20 years old, where the malolactic fermentation happens. The wine is aged for around 2 years before bottling.