

2022 BOLGHERI SUPERIORE DOC

GRATTAMACCO

*FORTY VINTAGES IN, GRATTAMACCO
REVEALS A WINE OF STRIKING FRESHNESS
AND POISE – A TRUE REFLECTION OF ITS
ELEGANT ORIGINS.*

THE CLIMATE

The season opened with an early-summer drought, followed by abundant rainfall toward the end of the season. This shift allowed the fruit to regain integrity and achieve a more balanced ripening. Harvest for Grattamacco began in late August and concluded on 24 September.

VINIFICATION

Grattamacco is crafted from vineyards situated between 100 and 200 meters above sea level, where the soils blend white clay, calcareous-marl flysch, and quartz-rich calcareous sandstone. The Mediterranean climate is gently tempered by frequent sea breezes. Viticulture is guided by environmentally respectful principles, fostering a natural balance in the vines and yielding consistently low production per hectare. The grapes are harvested by hand and carefully selected from vineyards with an average age of 25 years. Fermentation took place in open oak vats, with gentle and repeated manual punch-downs. This approach allows for extended maceration and the slow release of only the finest tannins. The wine was aged for 18 months in barriques and bottled in August 2024.

Daide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

APPEARANCE

Bright ruby red

ALCOHOL

14.5% vol.

Grattamacco