

2024 BOLGHERI DOC VERMENTINO

GRATTAMACCO BIANCO

A GENEROUS HARVEST HAS GIFTED 2024 GRATTAMACCO BIANCO WITH VIBRANT AROMAS AND FLAVORS, RICH IN FRESHNESS AND FRAGRANCE – ALL UNDERSCORING ITS UNMISTAKABLE SALINE CHARACTER.

THE CLIMATE

Generous spring rains helped the vines withstand the intense heat and drought of summer, while further showers in the latter half of September supported both ripening and freshness. Vermentino was harvested between September 5 and 28. The season allowed for a gradual, harmonious ripening that brought out the wine's natural freshness and mineral edge. The result is a white wine of graceful flow and agility, marked by vibrant balance and a fragrant thread of its hallmark Mediterranean aromatics.

VINIFICATION

Grattamacco Bianco comes from Bolgheri's oldest Vermentino vineyards, with the most historic parcel now 40 years old. The vines grow at 100 meters above sea level on a natural terrace facing the Tyrrhenian Sea, just 8 kilometers away, rooted in soils rich in white clay and calcareous marl flysch. The Mediterranean climate, tempered by constant sea breezes, naturally lends itself to organic farming – ideal for preserving the authentic character of Grattamacco's hillside terroir. One-third of the must was fermented in small oak barrels, the rest in stainless steel. The wine aged for six months on fine lees with frequent bâtonnage and was bottled in June 2025.

Daide Torchio, *Winemaker*
Luca Marrone, *Chief Winemaker*



COMPOSITION

100% Vermentino

COLOUR

Straw yellow

ALCOHOL

14%

Grattamacco