

GRATTAMACCO

AROMATIC DEPTH AND RICHNESS OF EXTRACT DEFINE THE CHARACTER OF THE VINTAGE WITH PRECISION, ITS PROFILE MARKED BY PRONOUNCED FRESHNESS AND MINERALITY. THE STRUCTURE IS VIGOROUS, SUPPORTED BY A FIRM, EVOLVING TENSION THAT SUSTAINS BALANCE, DYNAMISM AND LONG AGEING POTENTIAL.

THE CLIMATE

A very wet spring marked the early stages of vegetative growth, with regular rainfall throughout. High humidity and summer temperatures increased disease pressure, though without causing damage thanks to targeted vineyard management that preserved both fruit health and vegetative balance. Rainfall at the end of August, together with favourable winds and warm conditions in early September, restored optimal ripening conditions. Harvest for Grattamacco took place over the final weeks of September, concluding on 5 October. The grapes reached full flavour development and aromatic depth, indicating strong overall quality.

VINIFICATION

Grattamacco grows in vineyards lying at elevations between 100 and 200 meters, planted in soils composed of calcareous sandstone and a mixture of white clay and fossil-rich flysch marl, and enjoys a classic Mediterranean climate tempered by frequent sea breezes. Our viticultural philosophy and practices, firmly based on respect for the environment, ensure a naturally-balanced low-yield per vine, in vineyards averaging 25 years old. The clusters are hand-harvested, with a rigorous quality-selection in the vineyard. Fermentation is in open-top oak vats, and the wine is given regular, gentle manual punch-downs, making possible lengthy macerations and slow extraction of totally ripe, fine tannins. The wine was aged for 18 months in barriques and bottled in July 2025.



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

APPEARANCE

Bright ruby red

ALCOHOL

14.5% vol.