

GRATTAMACCO BIANCO

GRATTAMACCO BIANCO 2023 ELOQUENTLY EXPRESSES THE COOL, BRINE-SCENTED CHARACTER OF ITS HILLS. BROAD, WELL-PROPORTIONED AROMATICS ARE THE STANDOUT HALLMARKS OF THIS VINTAGE, WHOSE VIBRANCE SIGNALS A LONG LIFE AHEAD.

THE CLIMATE

Although the winter was quite wet, the grapes emerged unscathed, thanks to the expertise of our viticulturists; summer was quite hot, but early August rains tempered the heat. The Vermentino harvest took place during the second half of September. Overall, this classic growing season allowed gradual, well-balanced ripening, which heightened crisp acidities and minerality in the fruit, gifting the wines remarkable pleasurableness, classic flavours, and broad, deep aromas.

VINIFICATION

Grattamacco Bianco grows in Bolgheri's oldest Vermentino vineyards, the oldest of which vaunts a 39-year-old life-span. Lying at 100 metres' elevation on a natural terrace facing the Tyrrhenian Sea, just 8 kilometres distant, the vines send their roots into white clay-rich soil with abundant calcareous flysch marl. The sea breeze-tempered Mediterranean climate here favours an organic viticultural regime designed to preserve the authenticity of the Grattamacco hillslope terroir. One-third of the must fermented in small oak barrels and the rest in stainless steel. Grattamacco Bianco matured 6 months sur lie with frequent bâtonnage and was bottled in June 2024.

Daide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

100% Vermentino

COLOUR

Straw yellow

ALCOHOL

14%