

1995 **BOLGHERI SUPERIORE DOC**

GRATTAMACCO

THIS VINTAGE DEBUTS GRATTAMACCO'S TRUE MATURITY PERIOD, SOLIDIFYING THE MARRIAGE OF CLASSIC GRAPE VARIETIES THAT SHAPES ITS AUTHENTIC CHARACTER.

THE CLIMATE

A late budbreak started the 1995 growing season, which impacted flowering as well. Unseasonably chilly weather ushered in summer, but that was abruptly followed by very high temperatures, lasting through early August. The remainder of the summer experienced intermittent rains and cooler, mild days, which held through all of September. These welcome conditions encouraged good phenolic development.

VINIFICATION

A wine produced from a vineyard of 10 hectares at 100 m asl, where the soil is characterized by calcareous sandstone, marl and calcareous flysch mixed to clay and calcareous clay, while the climate is of a temperate Mediterranean type. There are 4500 to 6000 vines per hectare with a yield of about 7 tons of grapes per hectare. Vines are trained to Cordone Speronato and Guyot. Harvesting is done manually. The average age of the vines is 10 years. Vinification in open truncated cone-shaped oak vats for the alcoholic fermentation. Malolactic fermentation in barrique. Ages for 18 months in barrique, in first and second passage. Bottle refinement 12 months minimum.

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

12,5%