

GRATTAMACCO

*A VINTAGE TRULY OF OTHER TIMES
AND TASTES NOW, EXPRESSING THE
YOUTHFUL PURITY OF GRATTAMACCO.*

THE CLIMATE

Weather conditions during the 1991 season were satisfactory, with some variability, particularly with temperatures. Spring was cool and somewhat rainy, but not excessively so, and flowering was good, within moderate limits. Summer was dry, with some days with high temperatures and others surprisingly low. Canopy development was slow and gradual, as was ripening. The most intense period of harvesting occurred in the final week of September. The grapes came in sound, healthy, and notably flavour-rich, with quite thick skins and generous tannins.

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

50% Sangiovese
50% Cabernet Sauvignon

COLOUR

Brilliant ruby red

ALCOHOL

12,5%