

2009 BOLGHERI SUPERIORE DOC

GRATTAMACCO

*ONE OF THE LONGEST-LASTING HARVESTS
IN THE HISTORY OF GRATTAMACCO, A
VINTAGE THAT PRESENTS A TRUE SYNTONY
OF THE DEPTH AND BREADTH OF
ITS WINES.*

THE CLIMATE

Both winter and spring were cool and rainy, but budbreak occurred normally. May was dry but rains fell again in June, although with no negative impact on vine development or flowering. Summer was sunny, almost without rain, and often brought above-average heat, all of which encouraged early ripening in Merlot and Sangiovese. Harvesting started in the final days of August.

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 20 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

14%

Grattamacco