

GRATTAMACCO

ONE OF THE MOST SATISFYING GROWING SEASONS, IN WHICH THE HIGH QUALITY AND SOLID QUANTITY OF THE GRAPES WERE TRULY THE FRUIT OF THE PRICELESS EFFORTS OF OUR WINEGROWERS, WHO DEMONSTRATED BOTH EXPERTISE AND SENSITIVITY.

THE CLIMATE

The year opened with a somewhat severe winter, capped by snowfalls in February, rather rare for this area. Moderate spring rains scattered over April and May encouraged a textbook flowering and fruit-set. Summer was hot and dry, often bringing above-average temperatures, but rains in the period between August and September, and an abrupt drop in minimum temperatures, brought restoration of optimal conditions for ripening.

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 22 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 finished wine matured 18 months in small oak barrels and subsequent 12 month in bottle.

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

14%