

GRATTAMACCO

ONE OF THE VINTAGES IN WHICH THE FRESHNESS AND SAVORY ELEGANCE OF GRATTAMACCO'S TERROIR ARE BEST ENHANCED BY ITS TYPICAL MEDITERRANEAN CHARACTER.

THE CLIMATE

The 2013 harvest saw ideal conditions for an old-fashioned harvest, with slower than usual harvesting rhythms and completely healthy grapes with “old-fashioned flavor” and high aromatic potential, with crisp skins and well-ripened pips, a great acidic set and good sugar concentration. The harvest began on September 11 with the first Merlots and extended until Friday, October 4 with the last Cabernets, just in time to avoid the copious rains of the following days.

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 23 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 was bottled in July 2015.

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

14%