

2019 BOLGHERI DOC VERMENTINO

GRATTAMACCO BIANCO

A VINTAGE CHARACTERIZED BY MARKED MINERALITY AND THE BALANCED COMBINATION OF AROMATIC SWEETNESS AND EXTRACTIVE SAVORINESS WELL SUPPORTED BY A DENSE, ENVELOPING TEXTURE.

THE CLIMATE

At the end of July, the heavy rains have balanced the summer climate characterized by intense heat peaks, restoring optimal conditions for the grapes to ripen. The rainfall over August-September was followed by a windy and sunny environment with useful temperature variations, which accelerated the skins' ripening and "goldening."

VINIFICATION

Grattamacco Vermentino grows in Bolgheri's oldest Vermentino vineyards, the oldest of which vaunts a 36-year-old life-span. Lying at 100 metres' elevation on a natural terrace facing the Tyrrhenian Sea, just 8 kilometres distant, the vines send their roots into white clay-rich soil with abundant calcareous flysch marl. The sea breeze-tempered Mediterranean climate here favours an organic viticultural regime designed to preserve the authenticity of the Grattamacco hillslope terroir. One-third of the must fermented in small oak barrels and the rest in stainless steel. Grattamacco Vermentino matured 6 months sur lie with frequent bâtonnage and was bottled on 12th May 2020.

Daide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

100% Vermentino

COLOUR

Straw yellow

ALCOHOL

14,5%

Grattamacco