

# GRATTAMACCO BIANCO

*A VINTAGE OF EXCEPTIONAL AROMATIC COMPLEXITY AND DEPTH OF FLAVOUR FOR GRATTAMACCO VERMENTINO, QUALITIES WHICH MELD SEAMLESSLY TOGETHER WITH ITS HISTORIC HALLMARKS: A BRINY MINERALITY AND TANGY CRISPNESS, COMBINED WITH A STYLISH, ULTRA-VELVETY TEXTURE AND A REMARKABLE LONGEVITY.*

## THE CLIMATE

Following abundant rainfall in June, summer remained fairly dry. August finally ushered in the rains that gave relief to the vines and restored a more gradual, balanced ripening process. Heat and fierce sunlight arrived once again, lasting through 20 September, and the various Vermentino parcels ripened rapidly and in tandem, so much so that picking quickly filled the latter half the month, thus escaping the heavy rains in the following days. The intensely Mediterranean weather during the summer months greatly favoured the progressive ripening of the Vermentino, a variety that prefers a hot, dry climate, and contributed to an impressive concentration in the berries of mineral salts and sugars.

## 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 28<sup>th</sup> June 2021.

**Davide Torchio**, *Enologo*

**Luca Marrone**, *Chief Winemaker*



## COMPOSITION

100% Vermentino

## COLOUR

Straw yellow

## ALCOHOL

14,5%