

2021 BOLGHERI SUPERIORE DOC

GRATTAMACCO

BROAD AROMATICS AND EXTRACTIVE COMPLEXITY ARE THE HALLMARKS OF THIS GENEROUS VINTAGE, WITH ITS FIRM, DYNAMIC STRUCTURE SUPERBLY COMPLEMENTED BY A CRISP ACIDITY AND ENFOLDING TANNINS. A FLAVOUR-RICH MID-PALATE AND NEAR-ENDLESS PROGRESSION AND FINISH GIFT A GRATTAMACCO OF REMARKABLE ENERGY AND VITALITY.

THE CLIMATE

After a rather rainy winter and a hot, dry summer, sunny weather in the first half of September encouraged balanced ripening, with good concentrations in the grapes, firm skins, and excellent tannic depth. The harvest for Grattamacco started in late August and concluded on 28 September.

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 25 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 August 2023.

Davide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

APPEARANCE

Shimmering ruby red

ALCOHOL

14.5% vol.

Grattamacco