

2022 BOLGHERI DOC VERMENTINO

GRATTAMACCO BIANCO

GRATTAMACCO BIANCO 2022 RELEASES INTENSE FRAGRANCES, BEAUTIFULLY COMPLEMENTING ITS CRISP ACIDITY AND IMPRESSIVE WEIGHT ON THE PALATE, QUALITIES TYPICAL OF THIS VINTAGE. CLASSIC NOTES OF SEA-BRINE DUET WITH PRONOUNCED YET SUPPLE AROMATICS ON THE MID-PALATE.

THE CLIMATE

A lengthy dry period in early summer was followed by abundant rains in late August, allowing the grapes to recover full health and conclude with a well-balanced ripeness. The Vermentino harvest took place during the first half of September, when sun-filled, breezy days encouraged concentration of aromatics and extractive complexity.

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 1 June 2023.

Davide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

100% Vermentino

APPEARANCE

Straw yellow

ALCOHOL

14% vol.

Grattamacco