

GRATTAMACCO

THE 2006 REPRESENTS FOR GRATTAMACCO THE FIRST REAL YEAR OF A NEW BOLGHERI CLASSICAL CHARACTER OF THE NEW MILLENNIUM, IN WHICH THAT RICHNESS GIFTED BY LIGHT AND HEAT FINDS ITS HIGHEST DEGREE OF HARMONY.

THE CLIMATE

The 2006 season experienced fairly normal weather. After a rather severe, rainy winter, spring turned warm and sunny, with the result that vine growth proceeded well and flowering occurred late, between late May and early June. Thanks to scarce rains in June and July, fruit set was satisfactory, and although the lack of rain continued in August, veraison too was excellent. Lack of excessive temperatures prevented depletion of groundwater reserves necessary for optimal development of good crop levels and aromatic complexity.

VINIFICATION

A wine produced from a vineyard of 10 hectares at 100 m asl, where the soil is characterized by calcareous sandstone, marl and calcareous flysch mixed to clay and calcareous clay, while the climate is of a temperate Mediterranean type. There are 4500 to 6000 vines per hectare with a yield of about 7 tons of grapes per hectare. Vines are trained to Cordone Speronato and Guyot. Harvesting is done manually. The average age of the vines is 20 years. Vinification in open truncated cone-shaped oak vats for the alcoholic fermentation. Malolactic fermentation in barrique. Ages for 18 months in barrique, in first and second passage. Bottle refinement 12 months minimum.

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

13,5%