

2008 **BOLGHERI SUPERIORE DOC**

GRATTAMACCO

A VINTAGE OF ANCIENT FLAVOURS, OFFSPRING OF “BYGONE” WEATHER CONDITIONS THAT ARE NOW INCREASINGLY RARE, A WINE IN WHICH CRISPNESS AND ELEGANCE GIFT EXCITEMENT AND NOSTALGIA.

THE CLIMATE

A cool, rainy winter ushered in the 2008 season, but budbreak occurred on schedule. Spring rains during flowering delayed fruit-set and therefore reduced the final crop. Intense heat characterised summer, with almost no rainfall through the initial third of September. Nonetheless, veraison and ripening proceeded normally, with the cool nights necessary for good development of aromas and pigmentation.

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

14%

Grattamacco