

2016 BOLGHERI SUPERIORE DOC

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## GRATTAMACCO

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*A YEAR THAT PROVED ITSELF RICH AND GENEROUS TO THOSE WHO HAD THE COURAGE AND PATIENCE TO WAIT FOR THAT FULL, SOUND RIPENESS THAT REVEALS ITSELF HERE IN ONE OF GRATTAMACCO'S MOST COMPLETE EXPRESSIONS.*

### THE CLIMATE

Although the vintage was characterized by a rather dry climate, the summer season was mitigated by appropriate rainfall at the end of July. The harvest began on August 25<sup>th</sup> and lasted until September 30<sup>th</sup>. The abundant rains of mid-September gave breath to the late varieties, guaranteeing perfect ripeness.

### 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 October 2018.

**Daide Torchio**, *Enologo*

**Luca Marrone**, *Chief Winemaker*



### COMPOSITION

65% Cabernet Sauvignon  
20% Merlot  
15% Sangiovese

### COLOUR

Brilliant ruby red

### ALCOHOL

14,5%

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