

# GRATTAMACCO

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*EVEN IN A RATHER CALORIC VINTAGE LIKE 2017, THE SAPIDITY AND TANNIC SWEETNESS TYPICAL OF THIS WINE STAND OUT. THERE ARE BALSAMIC NOTES OF MEDITERRANEAN SCRUB AND VEGETAL HINTS OF GOOD MATURITY. THE IMPORTANT EXTRACTIVE MATRIX GIVES LENGTH AND DEPTH TO THE TASTE.*

## THE CLIMATE

The 2017 harvest will undoubtedly be remembered as the earliest ever, which started with the first Merlots on August the 17<sup>th</sup> and ended on September the 21<sup>st</sup> with the last Cabernet Sauvignons. A providential aid for the grapes' ripening came thanks to the rains that fell during the first half of September, which allowed to slow down the harvest and patiently collect the remaining grapes.

## 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 2019.

**Davide Torchio**, *Enologo*

**Luca Marrone**, *Chief Winemaker*



## COMPOSITION

65% Cabernet Sauvignon  
20% Merlot  
15% Sangiovese

## COLOUR

Brilliant ruby red

## ALCOHOL

14,5%