

GRATTAMACCO

THE ELEGANT CHARACTER OF THIS VINTAGE RESOUNDS IN ITS LIVELY AROMATIC INTENSITY OF TYPICAL FRUITY AND MEDITERRANEAN SPICY NOTES. THE PATIENT MATURATION OF THE GRAPES DONATES GENTLE TANNINS AND A CLASSICAL SAVOURY VIBE THAT SUPPORTS THE LONG FINAL FLAVOUR.

THE CLIMATE

2018 has undoubtedly been a vintage where care and attention to the vineyards' work made the difference both in quantity and in the grapes' quality. In July-August, the climate was relatively dry with minimum rainfall, and temperatures reached significant heat peaks. The water reserves of spring rains allowed the vines to face the summer heat without any environmental stress. The harvest took place slowly all September long until October 3rd. The grapes picked the last week of September have gifted the most texture and length to this wine, thanks to the bright sunny sky and cold wind that occurred in those days.

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 June 2020.

Davide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

14,5%