

2020 BOLGHERI SUPERIORE DOC

GRATTAMACCO

THIS VINTAGE GIFTED GENEROUS FRUIT WITH EXCELLENT, CRISP ACIDITIES, ALONGSIDE CLEAN-EDGED BALSAM AND PUNGENT MEDITERRANEAN SCRUB. THE PALATE FEATURES A BEAUTIFULLY-BALANCED MELDING OF A REMARKABLY BROAD VEIN OF MINERALITY AND A GENEROUS, ENFOLDING SUITE OF TANNINS. IT CONCLUDES ON A SUPERBLY CRISP ACIDITY THAT PRESAGES SIGNIFICANT LONGEVITY.

THE CLIMATE

Rains in late August provided relief for the vines and restored a gradual, balanced ripening process. Mild weather, with intense sunlight and good day-night temperature differentials accompanied the start of harvest of Merlot and Sangiovese. Ripening of all the grape varieties was quite rapid and uniform across the vineyards, with picking of the remainder of the fruit concentrated in the second third of the month and concluding on 22 September. Providentially, since heavy rains followed in the following 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 August 2022.

Davide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

14,5%

Grattamacco