

2021 BOLGHERI DOC VERMENTINO

GRATTAMACCO BIANCO

THE HALLMARKS OF THIS VINTAGE ARE AN ENVIABLY VIBRANT ACIDITY AND FINE, COMPLEMENTARY BALANCE BETWEEN SMOOTH, SWEET AROMATICS AND VIVACIOUS, FRUIT-RICH EXTRACTION.

THE CLIMATE

Sunny conditions in the first half of September encouraged outstanding ripeness in Vermentino, with excellent concentration and tangy sapidity in the berries. Harvest proceeded quickly in the second third of the month, on 9-13 September.

VINIFICATION

Grattamacco Vermentino grows in Bolgheri's oldest Vermentino vineyards, the oldest of which vaunts a 36-year-old life-span. Lying at 100 metres' elevation on a natural terrace facing the Tyrrhenian Sea, just 8 kilometres distant, the vines send their roots into white clay-rich soil with abundant calcareous flysch marl. The sea breeze-tempered Mediterranean climate here favours an organic viticultural regime designed to preserve the authenticity of the Grattamacco hillslope terroir. One-third of the must fermented in small oak barrels and the rest in stainless steel. Grattamacco Vermentino matured 6 months sur lie with frequent bâtonnage and was bottled on 8th June 2022.

Daide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

100% Vermentino

COLOUR

Straw yellow

ALCOHOL

14%

Grattamacco