

2022 BOLGHERI ROSSO DOC

BOLGHERI ROSSO

THE ESTATE WINES OF THIS VINTAGE ARE VIBRANT AND FULL-BODIED, QUITE APPROACHABLE, DISPLAYING DISTINCTIVE PERSONALITY AND REMARKABLE CHARACTER, WITH THE CLASSIC BOLGHERI MEDITERRANEAN QUALITIES BEAUTIFULLY SUPPORTED BY THE CRISP ACIDITIES ENCOUNTERED ON THE GRATTAMACCO HILLSLOPES.

THE CLIMATE

A very hot, dry summer gained relief from abundant rainfall from mid-August through the first third of September, just in time to prevent unbalancing the ripening process. The harvest got underway quite early, in August, in fact, and concluded on 24 September, just in time to avoid the heavy rains in the following days.

VINIFICATION

Bolgheri Rosso is grown in terraced vineyards at elevations between 100 and 200 metres in soils of quartzose sandstone, white clay mixed with calcareous marl flysch, and red sands. The climate is temperate Mediterranean with frequent marine breezes. Vineyard management based on practices totally respectful of the environment encourages spontaneous, but never excessive grape production, an essential requirement for ensuring authentic terroir expression. The grapes for this wine are a quality-selection from the youngest estate vineyards, combined with an initial harvest pass of the oldest vineyards. Fermentation is in stainless steel fermenters, where a part of the wine remains for maturation, while the rest goes into oak barrels for 8 months. The wine was bottled in summer 2023.

Daide Torchio, *Winemaker*

Luca Marrone, *Chief Winemaker*



COMPOSITION

30% Cabernet Sauvignon
30% Merlot
25% Cabernet Franc
10% Sangiovese
5% Petit Verdot

APPEARANCE

Ruby red

ALCOHOL

14% vol.

Grattamacco