

# Grattamacco



## PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family  
Winemaker: Luca Marrone  
Total acreage under vine: 67  
Estate founded: 1977  
Winery production: 13,000 Bottles  
Region: Toscana  
Country: Italy

## Grattamacco Bolgheri Vermentino 2022

### WINE DESCRIPTION

Grattamacco was founded in 1977 and was the second winery of the Bolgheri appellation, following Sassicaia. Grattamacco has led the region in environmentally responsible farming, and was the first to use an Alberello or head-pruned method in Bolgheri. The winery lies on a rise between Castagneto Carducci and Bolgheri, with a panoramic view of the Tuscan coast. The Grattamacco vineyards are located at about 330 ft. above sea level, in a wonderfully protected plot that spans over one of Bolgheri's only two hills, and is surrounded by other internationally renowned Bolgheri properties.

A wine produced from the oldest Vermentino vineyards in Bolgheri, the oldest of which is 30 years old. Located at 330 ft. above sea level, on a natural terrace overlooking the sea, situated on soil characterized by calcareous marl and flysch mixed with clay. The temperate Mediterranean climate and the frequent sea breezes help the organic cultivation of the vineyard, congenial instrument to preserve the authentic character of the terroir of the Grattamacco hill.

The harvest, strictly done by hand, is conducted in a series of three passes through the vineyard in the month of September to ensure optimal ripeness and only the best berries. The vinification is carried out  $\frac{2}{3}$  in barrels and  $\frac{1}{3}$  in steel. The wine ages for 8 months before bottling with frequent batonnage of the lees.

### TASTING NOTES

A white wine of exquisite aromatic complexity and depth. On the palate, Grattamacco Bolgheri Vermentino expresses a saline minerality and rigorous freshness, with a supple and creamy texture and remarkable longevity. This wine can be paired with any fish.

### FOOD PAIRING

Its smoothness and aroma makes it pair particularly well with Tuscan antipasti, crostini and cold cuts. Also try this wine with veal fricassee or soft cheese.

### VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Clay
Training method:	Guyot Cordon
Elevation:	330 feet
Exposure:	Various
Year vineyard planted:	1986-1994-2007
Harvest time:	the 10th, the 15th and the 26th of September
First vintage of this wine:	1984
Bottles produced of this wine:	13,000
Average Wine Age:	25 years

### WINEMAKING & AGING

Varietal composition:	100% Vermentino
Fermentation container:	Stainless steel tanks & barrels
Length of alcoholic fermentation:	20 days
Fermentation temperature:	59-64 °F
Malolactic fermentation:	Partial
Fining agent:	Vegan
Type of aging container:	Barrels
Size of aging container:	225/300/500 L
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	6 months
Prefermentation technique:	Cold maceration
Total SO <sub>2</sub> :	72 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.14
Residual sugar:	0.9 g/L
Acidity:	5.54 g/L
Dry extract:	20.2 g/L