



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
 Winemaker: Luca Marrone
 Total acreage under vine: 67
 Estate founded: 1977
 Winery production: 50,000 Bottles
 Region: Toscana
 Country: Italy

Grattamacco Bolgheri Rosso 2017

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.

The property has been part of the ColleMassari Group since 2002.

The Grattamacco vineyards are located at an altitude of about 100m above sea level, in a wonderfully protected position over one of Bolgheri's only two hills. This area benefits from a dry climate with considerable temperature fluctuations and is famous for its great wines.

TASTING NOTES

The 2017 harvest will surely be remembered as the most precocious of all time, started with the first Merlot on August 17th and ended on September 21st with the last Cabernet Sauvignon. A providential help for the ripening of the grapes arrived thanks to the rains that fell during the first half of September which allowed to slow down the harvest and calmly pick up the remaining grapes. Even in a rather caloric vintage, however, freshness and pleasant taste that characterize the territoriality of this wine stand out. Typical balsamic notes of Mediterranean spices and small red fruits. Agile and persistent character.

FOOD PAIRING

Grattamacco's Bolgheri Rosso pairs perfectly with typical, hardy Tuscan dishes and is excellent throughout the meal for its freshness and its versatile character.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous, Clay, and Sand
Training method:	Guyot Cordon
Elevation:	320-720 feet
Exposure:	Various
Year vineyard planted:	1989-2002
Harvest time:	August-September
First vintage of this wine:	1979
Bottles produced of this wine:	50,000
Average Wine Age:	23

WINEMAKING & AGING

Varietal composition:	60% Cabernet Sauvignon, 20% Cabernet Franc, 10% Merlot, 10% Sangiovese
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Punchdown
Length of maceration:	28 days
Malolactic fermentation:	Full
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	21 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.4
Residual sugar:	0.8 g/L
Acidity:	6 g/L
Dry extract:	33.1 g/L