

# Grattamacco



## PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family  
Winemaker: Luca Marrone  
Total acreage under vine: 67  
Estate founded: 1977  
Winery production: 149,000 Bottles  
Region: Toscana  
Country: Italy

## Grattamacco Bianco 2016

### 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.

### ABOUT THE VINEYARD

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.

### WINE PRODUCTION

The harvest, strictly done by hand, was held the 10th, the 15th and the 26th of September. The vinification occurred  $\frac{2}{3}$  in barrels and  $\frac{1}{3}$  in steel. The wine was aged for 8 months with frequent batonnage of the lees. The wine was bottled on the 26th of May 2017.

### TASTING NOTES

The strongly Mediterranean climatic trend of the summer has facilitated the progressive maturation of Vermentino which is very suitable for a warm and dry climate. In addition, rain at the end of July lead to an optimal ripening of the grapes which enriched the aroma and fragrance of the skins. The savory and mineral character is also present in this vintage.

### FOOD PAIRING

A vintage of exquisite aromatic complexity and depth, in which the fundamental characteristics of the history of this wine are elegantly blended: saline minerality and rigorous freshness, polite creaminess and remarkable longevity. This wine can be paired with any fish. 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

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

## WINEMAKING & AGING

Varietal composition:	100% Vermentino
Prefermentation technique:	Cold maceration
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



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## ANALYTICAL DATA

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Alcohol:	14.0 %
pH level:	3.1
Residual sugar:	1.3 g/L
Acidity:	5.4 g/L
Dry extract:	20.2 g/L