



## 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

## Bolgheri Rosso 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

Fermentation takes place in stainless steel vats with indigenous yeast. The aging continues for 10 months in barrique. The bottling took place in the first week of August 2017.

### TASTING NOTES

Although the vintage was characterized by a rather dry climate, the summer season was mitigated by convenient rains at the end of July. Harvest began on the 25th of August and lasted until September 30th. The abundant rains in mid-September helped the later varieties guaranteeing a perfect maturation. The Bolgheri Rosso 2016 is characterized by a strong classicism in its typical balsamic and fruity expressions, accompanied by a greasy and enveloping vein typical of the generosity of this vintage, where a remarkable tannic sweetness stands out.

### FOOD PAIRING

It blends perfectly with typical Tuscan dishes and is great for all meals for its freshness and its versatile character. Wine with sluggish and at the same time remarkable longevity, represents the synthesis of our essential style and the character of the Grattamacco terroir.

## VINEYARD & PRODUCTION INFO

Production area/appellation:	Montecucco DOC
Vineyard size:	63 acres
Soil composition:	calcareous sandstone, marl and calcareous flysch mixed to clay and calcareous clay
Training method:	Guyot, Cordon Spur-pruned
Elevation:	330-660 feet
Exposure:	Various
Year vineyard planted:	1989-2014
Average Vine Age:	18 years
Harvest time:	August 25th-September 30th
First vintage of this wine:	1984
Bottles produced of this wine:	80,000

## WINEMAKING & AGING

Varietal composition:	60% Cabernet Sauvignon, 20% Cabernet Franc, 10% Merlot, 10% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Barriques
Size of aging container:	225 hl
Age of aging container:	10% new oak, 90% third and fourth use



Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	6 months

#### **ANALYTICAL DATA**

Alcohol:	14.5 %
pH level:	3.5
Residual sugar:	1.0 g/L
Acidity:	5.5 g/L
Dry extract:	32.6 g/L