

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

L'Alberello 2014

WINE DESCRIPTION

L'Alberello (head-pruned) is the way the vineyards are trained. It has been the first vineyard to be planted in Alberello shape in Bolgheri area.

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 a vineyard of 2 hectares trained to sapling ("alberello") with a high bushiness and a so called "a settonce" implantation, in such a way that each strain is equidistant from the others surrounding it. This vineyard features mainly clay and is run according to the criteria of organic farming with a maximum production of 1 kg of grapes per vine. Harvesting and other works on the vines are done manually.

WINE PRODUCTION

The three varieties are harvested together on the same day, creating a blend that spontaneously ferments in small oak truncated cone vats with manual punching down and long maceration with indigenous yeast. This wine was aged for 16 months in barriques and was bottled on August 8th, 2017.

TASTING NOTES

The 2015 vintage has seen high summer temperatures that fortunately have been mitigated by the abundant rains of June and August. The whole harvest period was accompanied by mild and sunny days, with no rainfall. This has favored an important accumulation of sugars and color in the grapes, which have arrived in the cellar completely healthy and intact. The September climate also supported a correct maturation of the skins and grape seeds and a high presence of extracts. The selection of the Alberello grapes took place on the 23th and the 24th of September. The generosity and richness of the vintage are found in the clear sensations of deep and lively balsamic of the aromatic framework.

FOOD PAIRING

The taste is characterized by integrity and enveloping. Goes well with game, as e.g. local preparations of wild boar, roast, braised and stewed red meats, and medium aged cheese.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Bolgheri DOC
Soil composition:	silt soil, brown and red clay
Training method:	alberello (sapling) bush vine
Elevation:	165 feet
Exposure:	Various
Year vineyard planted:	2004
Average Vine Age:	14
Harvest time:	September 23rd-24th

WINEMAKING & AGING

Varietal composition:	70% Cabernet Sauvignon, 25% Cabernet Franc, 5% Petit Verdot
Fermentation container:	conical oak vat
Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Punchdown
Length of maceration:	21 days
Malolactic fermentation:	Full
Fining agent:	no fining

Type of aging container:	Barriques
Size of aging container:	225 hl
Age of aging container:	50%new oak, 50% second use
Type of oak:	French
Length of aging before bottling:	16 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.5
Residual sugar:	0.6 g/L
Acidity:	5.9 g/L
Dry extract:	34.1 g/L