

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

Bolgheri Superiore 2014

WINE DESCRIPTION

Grattamacco's Bolgheri Rosso Superiore is iconic in Bolgheri, Italy, and beyond. The flagship wine of the estate, this was the second important wine to come from the Bolgheri area following Sassicaia.

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 vineyards at 100 and 200 m. asl, where the soil is characterized by calcareous sandstone, marl and calcareous flysch mixed to clay. The climate is temperate Mediterranean with frequent sea breezes. A viticulture based on methods and principles totally respectful to the environment allows a spontaneous productive balance of about 7 tons of grapes per hectare, all hand harvested and carefully selected grapes in the vineyards with an average age of 24 years.

WINE PRODUCTION

The spontaneous fermentation takes place in open truncated cone-shaped oak vats with frequent and gentle manual punching with indigenous yeast, allowing long macerations and slow release of only fully ripe and noble tannins. This wine was aged for 21 months in french oak barrels and was bottled in December 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 time was accompanied by mild and sunny days, with no rainfall. This has favoured an important accumulation of sugars and colour 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 harvest lasted until September 29th. A year of great generosity and integrity.

FOOD PAIRING

The olfactory impact is of considerable aromatic intensity: it expands with notes of small, fully ripe red fruits, accompanied by clear balsamic and Mediterranean hints. In progression, typical mineral notes develop. The gustatory impact is austere, of remarkable freshness and of large volume. It develops in a balanced fusion between the broad minerality and the fine and enveloping tannins. Everything is found in the long final persistence that presages long life. 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:	calcareous sandstone, marl and calcareous flysch mixed to clay
Training method:	Guyot Cordon Spur-pruned
Elevation:	330-720 feet
Exposure:	Various
Year vineyard planted:	1989-2002
Average Vine Age:	24 years
Harvest time:	late September
First vintage of this wine:	1979
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition: 65% Cabernet Sauvignon, 20% Merlot, 15% Sangiovese

Fermentation container: conical oak vat



Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Punchdown
Length of maceration:	28 days
Malolactic fermentation:	Yes
Fining agent:	no fining
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	30%new oak, 50% second use, 20% third use
Type of oak:	French
Length of aging before bottling:	21 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.4
Residual sugar:	0.8 g/L
Acidity:	6.0 g/L
Dry extract:	33.1 g/L