

Grattamacco



L'Alberello Bolgheri Rosso Superiore DOC

PRODUCER'S STORY

Tuscan coast, upper Maremma, Bolgheri is a quite recent denomination that became famous for Supertuscan wines. Grattamacco was founded in 1977 and the first vintage produced was 1982, making it the second winery to start in this area after Sassicaia.

The Estate was acquired by ColleMassari in 2002 with a total surface of 80 ha (198 acres), 28 ha (70 acres) of which are vineyards and 15 ha (37 acres) of olive trees.

WHAT HAPPENED IN 2014?

Mild and rainy Spring with a slow growth. During June and July higher temperatures with alternate rain made contribute a slow ripening. In September a warm and dry period helped the harvest.

WHAT DOES IT TASTE LIKE?

A true Bordeaux blend, elegant, robust, opulent and intense red wine. Vineyards are cultivated with an ancestral method called "settonce" with a vine training called Alberello or Bush system. Its structure is complex and the tannins wonderfully ripe and silky. Notes of blackcurrant, blackberries. Leather and coffee are dominant.

WHAT TO DRINK IT WITH?

Barbecues, meat dishes, game, mushroom or truffle risotto, ripe mountain cheeses

WHAT'S IN IT?

VINTAGE	2014
GRAPE VARIETY	70% CABERNET SAUVIGNON 25% CABERNET FRANC 5% PETIT VERDOT
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14%
STYLE	RICH AND ELEGANT
FARMING	ORGANIC
AWARD	JS 93, 92 RP