

Grattamacco



Bolgheri Rosso 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 2016?

A warm and dry spring allowed a quick evolution of the vegetation. In June we had a lot of rain granting a considerable reserve of water underground. Summer was warm and dry with a nice temperature swing between days and nights by the end of August allowed a perfect ripening of the grapes.

WHAT DOES IT TASTE LIKE?

The nose is a combo of dark fruits and chocolate with notes of plum and black currants, elegant and full with a fresh balsamic finish given by the Sangiovese. A dense and powerful wine with ripe tannins, juicy and rich with a striking structure.

WHAT TO DRINK IT WITH?

Meat from the barbecue, game, pasta with meat sauce, mushroom risotto. Try this wine with fish

WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	60% CABERNET SAUVIGNON 20% CABERNET FRANC 10% MERLOT 10% SANGIOVESE
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	13,5%
STYLE	ELEGANT AND FRESH
FARMING	ORGANIC
AWARD	JS 94, RP 91, WS 93