

# Grattamacco



## 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 2015?

A cold winter followed by a dry and warm spring allowed a nice growing.

Late spring was quite rainy with alternate warm days. Summer was warm and dry and allowed a perfect maturation.

### WHAT'S IN IT?

VINTAGE	2015
GRAPE VARIETY	65% CABERNET SAUVIGNON 20% MERLOT 15% SANGIOVESE
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14%
STYLE	COMPLEX AND ELEGANT
FARMING	ORGANIC
AWARD	JS 95, RP 97, WS 95

### WHAT DOES IT TASTE LIKE?

With notes of juicy blackcurrant, cedar wood and wild forest strawberries, mixed with delicate nuanced of rosemary and pepper. Beautifully balanced and harmonic, with a silky soft and complex structure. This historical label is a perfect marriage between the international Cabernet and Merlot with the local Sangiovese grapes.

### WHAT TO DRINK IT WITH?

Steak, wagyu beef and filet, game, mushroom or truffle dishes and cheese

