

Grattamacco



Bolgheri Vermentino 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?

A rich and elegant white wine with a creamy texture but fresh and juicy as well. Hints of rosemary, resin, sea salt, as well as lime and pink grapefruit. A tasty white wine with a distinctive character that should be enjoyed with fine food.

WHAT TO DRINK IT WITH?

Grilled fish, seafood and white meat, with foie gras as well.

WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	100% VERMENTINO
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	14%
STYLE	CREAMY AND ELEGANT
FARMING	ORGANIC
AWARD	RP 91, WS 90

