

Bolgheri, Province of Livorno

Established: 1977

Owner: Claudio Tipa

Winemakers: Luca Marrone & Maurizio Castelli

Production: 80,000

Hectares under vine: 13

Viticulture: Certified Organic



Established in 1977 in Bolgheri, Italy's 'cradle of Cabernet', Grattamacco's vineyards and olive groves are surrounded and protected from the prevailing strong sea breezes by 1600 hectares of vast woodlands. The vineyards are divided by soil type into seven sub-zones which also determines the ratio and type of vines planted. Calcareous sandstone in the sub-zone 'Buca delle Cascie' sees Cabernet and Sangiovese in predominance; the calcareous clay in 'La Palmetta' is ideal for Merlot and Vermentino enjoys the marl flysch of 'Le Balze'.

At harvest, following rigorous selection, fermentation takes place in the four storey gravity feed winery in truncated cone shaped oak vats of 800 litres. The estate follows the criteria of organic farming, guaranteed and certified by the AIAB (Associazione Italiana Agricoltura Biologica). Grattamacco has delivered remarkable consistency since its first release in 1982 and, as one of Bolgheri's historic properties, only Tenuta San Guido can lay claim to a longer track record. Grattamacco remains the only producer in Bolgheri to use Sangiovese in their flagship wine, a factor we think only enhances its distinctive 'Italian' character amongst the wines of the region.

Bolgheri Rosso DOC

60% Cabernet, 20% Cabernet Franc, 10% Merlot and 10% Sangiovese. Fermentation is conducted in open truncated cone shaped vats followed by malolactic and ageing in barriques (new and second passage) for 10 months, with a minimum of 6 months bottle refinement. An ample nose of red and black berry fruit, sweet spice and earthy notes. The palate hints at Tuscan flavours of leather, tar and grilled herbs, finishing rich and smooth.

Bolgheri Rosso Superiore DOC

Generally referred to as Grattamacco 'Grattamacco', to distinguish it from its little brother Bolgheri Rosso, this is the estate's flagship red, made up of 65% Cabernet, 20% Merlot and 15% Sangiovese. These are the estates oldest vines with a minimum age of 20 years, planted to 4500 – 6000 vines per hectare. Vinification begins in open truncated cone shaped vats, followed by malolactic and maturation in barriques of first and second passage for 18 months.

Grattamacco stands alone in Bolgheri for its impeccable elegance. Complex aromas range from blackberry, plums, herbs, coffee and leather with perfectly integrated oak and sweet, spicy notes. The palate is long and persistent and, for a wine with great ageing capacity, it is incredibly enjoyable in its youth.

2015. The 2015 Bolgheri Superiore Grattamacco is big, bold and absolutely stunning. This blend of 65% Cabernet Sauvignon, 20% Merlot and 15% Sangiovese is dark and luscious, with overlapping melodies of tobacco, spice, dark fruit and grilled herb. There is so much depth and power. This vintage is a gem for your cellar, and the wine should award a long aging trajectory for those who have the patience to wait. Some 50,000 bottles were made. 97 points, Monica Larner

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